



Sugar Cream Pie

- 1 Unbaked 9" Pie Crust (See Super Flaky Pie Crust Recipe)
- ½ C Sugar (I used Organic Cane Sugar)
- ½ C Brown Sugar
- ¼ C Corn Starch
- 2 C Cream
- 1 T Vanilla (Get the good stuff!)
- ½ C Butter (cubed)

Preheat oven to 425F. Roll out and fit pie crust into your favorite pie plate. Line the bottom of the crust with foil and fill with dried beans. Bake for 8 minutes. Remove foil/beans and bake for an additional 4 minutes. Remove to rack and let cool.

Reduce oven temperature to 325F.

In large saucepan, whisk together sugars and cornstarch. Slowly whisk in cream. Bring mixture to a boil over medium heat, stirring frequently. Upon boiling, reduce heat to simmer. Cook and stir for an additional 2 minutes – it will get very thick. Remove from heat and immediately add butter and vanilla. Stir until butter melts and is mixed in.

Pour into half baked crust and sprinkle with a dusting of cinnamon. Bake for 20 minutes or until crust is brown. Remove to rack. Cool completely. Refrigerate for 1 hour before serving. If there is anything else, return to fridge to stay chilled.