

Hoosier Sugar Cream Pie

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Ingredients

1 1/3 cups sugar
1/2 cup all-purpose flour, unsifted
1/2 pint (1 cup) whipping cream
3/4 cup milk
1 (9-inch) unbaked pie shell
2 tablespoons butter, cut into small pieces
Pinch nutmeg

Directions

Preheat oven to 450 degrees F.

Combine sugar, flour, cream, and milk in a mixing bowl. Pour into pie shell. Dot butter bits all around top of pie. Sprinkle with nutmeg. Bake for approximately 10 minutes, and then reduce the heat to 350 degrees F and cook for approximately 30 more minutes. Cool to room temperature and then refrigerate until chilled. Serve chilled.

Note: If using a glass baking dish, lower oven temperature by 25 degrees F.