

Sugar Cream Pie

written by The Recipe Exchange | October 30, 2016

Ingredients

1 DEEP DISH pie crust, at room temperature
4 Tbsp cornstarch
 $\frac{3}{4}$ cup white sugar
4 Tbsp butter, melted
2 & $\frac{1}{4}$ cups heavy cream
1 Tbsp vanilla

FOR TOPPING:

4 Tbsp butter, melted
 $\frac{1}{4}$ – $\frac{1}{2}$ cup cinnamon sugar

Directions

Preheat oven to 325 degrees F. Place the pie crust onto a baking sheet. Or, if using a refrigerated crust, lightly grease a 9" pie pan, put the crust in, and set the pan on a baking sheet. Bake for approximately 10-12 minutes or until partially baked. Set aside.

In a small bowl, mix together the cornstarch and sugar until blended. In a medium saucepan, bring the cornstarch-sugar mixture, melted butter and heavy cream together over medium heat, stirring constantly. The mixture is done when it's thick and creamy. Stir in the vanilla.

Pour the mixture into the prepared pie crust and smooth out the top. Drizzle on the melted butter and evenly sprinkle on the cinnamon sugar. Bake for approx. 25 minutes, then turn on the broiler and broil for about 1 minute, watching carefully. Remove from oven and allow to come to room temperature before refrigerating for at least one hour to set. Store in fridge.