

# Sugar Cream Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	cups	heavy cream
1/2	cup	all-purpose flour
1/2	cup	brown sugar
1/2	cup	sugar
3	tablespoons	sugar
1/2	cup	whole milk
1	teaspoon	vanilla extract
9	in	piecrust
1	tablespoon	unsalted butter
1	teaspoon	ground cinnamon

Preheat oven to 350. In a medium bowl, combine cream, flour, brown sugar, 1/2 cup sugar, milk and vanilla.

Fit crust into 9 inch pie pan and dot bottom with butter. Pour filling into crust. Combine cinnamon and 3 tbs sugar and sprinkle on top. Bake until set and firm to the touch, about 1 hour. Cool in wire rack.