

Sugar Cream Pie

Laura Kipper - Westfield, IN
Taste of Home Grandma's Favorites

Servings: 8

*Pastry for a single-crust
nine-inch pie
1 cup sugar
1/4 cup cornstarch
2 cups 2% low-fat milk
1/2 cup butter, cubed
1 teaspoon vanilla extract
1/4 teaspoon ground
cinnamon*

Preparation Time: 20 minutes**Bake Time: 15 minutes**

Preheat the oven to 450 degrees.

Roll out the dough to fit a nine-inch pie plate. Transfer the crust to the pie plate. Trim the crust to 1/2-inch beyond the rim of the plate. Flute the edge. Line the unpricked crust with a double thickness of heavy-duty foil. Fill with pie weights, dried beans or uncooked rice.

Bake for 8 minutes. Remove the foil and weights.

Bake 5 to 7 minutes longer or until light brown. Cool on a wire rack.

Reduce the oven setting to 375 degrees.

Meanwhile, in a large saucepan, combine the sugar and cornstarch. Stir in the milk until smooth. Bring to a boil. Reduce the heat. Cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat. Stir in the butter and vanilla. Transfer to the crust. Sprinkle with cinnamon..

Bake for 15 to 20 minutes or until golden brown. Cool the pie on a wire rack.

Refrigerate until chilled.

Per Serving (excluding unknown items): 246 Calories; 13g Fat (45.7% calories from fat); 2g Protein; 32g Carbohydrate; trace Dietary Fiber; 36mg Cholesterol; 148mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.