
Kentucky Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 cups brown sugar
1/2 cup butter
3 eggs, slightly beaten
1/2 cup whipping cream
pinch salt
1 teaspoon vanilla
1 nine-inch pie shell, unbaked

In a bowl, cream the sugar and butter. Add the eggs, cream, salt and vanilla.

Pour into the pie shell.

Bake at 300 degrees for 60 minutes.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 3895 Calories; 200g Fat (45.3% calories from fat); 33g Protein; 510g Carbohydrate; 4g Dietary Fiber; 1047mg Cholesterol; 2527mg Sodium. Exchanges: 5 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 38 Fat; 28 Other Carbohydrates.