
Old-Fashioned Cream Pie

Shirley Landin

Nettles Island Cooking in Paradise - 2014

1 pie crust

3/4 cup brown sugar (not packed)

1/4 cup white sugar (to taste)

2 tablespoons flour

2 tablespoons butter, melted

2 cups (approx) whipping cream (or half-and-half)

nutmeg

Place the brown sugar, sugar, flour and butter into the pie shell. Then fill the pie shell with the cream or half-and-half until full.

Take two fingers and stir. Then sprinkle with nutmeg.

Bake at 350 degrees for 45 minutes.

Dessert

Per Serving (excluding unknown items): 1062 Calories; 72g Fat (60.6% calories from fat); 13g Protein; 93g Carbohydrate; 5g Dietary Fiber; 62mg Cholesterol; 1401mg Sodium. Exchanges: 6 Grain(Starch); 14 Fat.