

Hoosier Sugar Cream Pie

Ingredients

- 1 pie shell
- 3 Tbsp milk
- 3/4 cup all purpose flour
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 1/2 cup dark brown sugar
- 1/2 tsp ground cinnamon + more for dusting
- 1/4 tsp ground nutmeg
- 1/4 tsp salt
- 2 cups heavy cream
- 1 cups milk
- 2 tsp vanilla extract

Directions

Preheat oven to 375°F

Roll out the pie shell, place in a 9-10" pie pan, flute the edges and brush with milk. Refrigerate while you prepare the custard.

In a large bowl, combine the flour, all sugars, cinnamon, nutmeg and salt. Stir in the cream, milk and vanilla extract. Pour into the prepared pie shell and bake for

about 30 minutes or until the center of the pie is set. Optionally dust with cinnamon. Cool for at least 15 minutes before slicing.