

Recipe: Old fashioned Cream Pie (Grandma Truex, modified)

Grandma Truex' Recipe (modified)
Old fashioned Cream Pie.

Summary: *A fast, easy and delicious pie, with no top crust*

Ingredients



Grace and
Will Truex.
This is her
recipe,
modified.

- 1 Tablespoon butter
- 6 Tablespoons flour
- 1 1/4 cup sugar, half white and half brown (i.e. about 5/8 cup of each)
- 1 egg*
- 1 1/3 cup milk*
- sprinkle a bit of cinnamon (optional)*

Instructions

1. Dab butter in an unbaked pie shell.
2. Mix the flour and sugar in a bowl. Add the egg.
3. Slowly add the milk as you stir. Add enough to make a paste first, and then gradually add in the rest of the milk. If you add the milk too quickly, it will not all

dissolve, and you'll get a crusty layer on top of the cream when it bakes. Mix well.

4. Pour in the pie shell. Sprinkle a bit of cinnamon on top (optional).
5. Bake at 390 degrees for 30 minutes. Reduce heat to 325 degrees and bake until thick. After about another 20 or 30 minutes (50-60 minutes total, from when first placed in oven), a toothpick should come out clean. Refrigerate after it cools. Some people like to eat cream pie warm. I prefer it after it's been in the refrigerator for a day.

**[note, the original recipe called for 1 1/3 cup milk & cream (half milk and half cream), with no egg. Instead, I use all milk and add an egg. Also, the original recipe did not call for any cinnamon.]*

CulinaryTradition: *USA (Traditional)*

My rating: 5.0 stars

