

Old fashioned Cream Pie—modified, NON-DAIRY

Grandma Truex' Recipe (modified)

Old fashioned Cream Pie—modified, **NON-DAIRY**.

Summary: *A fast, easy and delicious, NON-DAIRY ALTERNATIVE to the traditional cream pie, with no top crust*

Ingredients



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

- 1 Tablespoon non-dairy margarine
- 2 Tablespoons flour
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 1/3 cup UNSWEETENED coconut milk*
- sprinkle a bit of cinnamon on top

Instructions

1. Dab non-dairy margarine in an unbaked pie shell.
2. Mix the flour and sugar in a bowl. Add the eggs (scramble first).
3. Slowly add the coconut milk as you stir. Add enough to

make a paste first, and then gradually add in the rest of the coconut milk. If you add the coconut 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 350 degrees for about 30 to 45 minutes. The filling should no longer be liquid, when fully baked. 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.

CulinaryTradition: *USA (Traditional)*

My rating: 5.0 stars



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. Poor 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

