Old fashioned Cream Pie—modified, NON-DAIRY

Grandma Truex' Recipe (modified)
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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. Poor 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