



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Sugar Cream Pie

- 1 1/3 cups of granulated sugar
- 4 Heaping Tablespoons of Cornstarch
- ¼ teaspoon salt
- 2 cups of whole milk (do not use skim or 2 %)
- 1 16 ounce container of whipping cream
- 2 teaspoons of vanilla
- 1 9" Baked pie shell

In saucepan combine all the ingredients except the pie shell, and cook till thick, stirring constantly, being careful not to scorch! Pour into the baked pie crust and sprinkle top with cinnamon. Let cool completely before serving.