

Marie Saba

from my kitchen to yours

Sugar Cream Pie

Makes 1 (9-inch) pie

Ingredients:

- 1 pie crust, store-bought or homemade
- ¼ cup (32 g) corn starch
- 1 cup (200 g) sugar
- ½ teaspoon salt
- 2 ½ cups (600 ml) heavy cream
- 4 Tablespoons (56 g) unsalted butter, cubed
- 1 Tablespoon vanilla extract
- 1 Tablespoons Bourbon (optional)
- Ground cinnamon and nutmeg for topping



Instructions:

1. Roll out pie crust and fit into pie crust into plate; then freeze for 30 minutes.
2. Preheat oven to 415 F (212 C) and remove pie crust from freezer. Let crust sit on counter for 15 minutes while oven preheats. Line pie crust with parchment paper and fill with pie weights, or fit a disposable aluminum pie plate inside the parchment (pressing down so the plate fits tightly inside the pie crust) and then place an inverted oven-proof bowl in the center to weigh it down. If you have a pie shield, place on top of the parchment and over the edge of the crust. Bake crust on parchment-lined baking sheet until edges are set, 15-20 minutes. Remove parchment and pie weights or disposable pie plate and bowl (be careful – the bowl will be very hot!) and set aside. Prick the bottom of the pie crust with a fork, reduce heat to 350 F (176 C) and bake crust for 18-20 minutes more. Set aside to cool.
3. While pie crust is cooling, make custard. In a small pot, whisk together corn starch, sugar and salt. Whisk in cream until combine. Heat custard over medium heat until mixture is thick and large bubbles rise to surface, about 6 to 8 minutes. After you see a few bubbles, whisk about 10 seconds more. Then remove pot from heat, and add butter cubes while whisking until fully combined. Add vanilla and bourbon and whisk just until smooth. Pour hot filling into crust and smooth top with a spatula. Sprinkle top with ground cinnamon and nutmeg.
4. Bake at 375 F (190 C) for 20 minutes (it's okay if the filling wobbles when you move the pan – it will firm up when it cools). Let pie cool completely on wire rack, about 2 hours. Then cover with plastic wrap and refrigerate 4 hours, or up to 48 hours. Serve and enjoy!

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Make-Ahead Tips:

- Pie crust can be made and stored, wrapped in plastic, in refrigerator for up to 2 days.
- Pie crust can be made and store, wrapped in plastic, in freezer for up to 2 months.
- Pie crust in pie plate can be stored, double wrapped in plastic, in freezer for up to 2 months.
- Sugar Cream Pie can be made up to 48 hours in advance. Cover with plastic and store in refrigerator.
- Do not freeze Sugar Cream Pie. Freezing breaks the starchy custard and will cause separation when thawed.