

Old-Fashioned Sugar Cream Pie

This old-timey pie reflects the simple ingredients of the past. With just a few pantry staples and farm-fresh milk and cream, Mom could have a proper dessert on the table. This pie goes by many different names, but our favorite is chess pie. How did it get that name? In the southern United States, when tourists ask, "What kind of pie is this?" the locals respond in a breathy southern drawl, "It's chess (just) pie."

SERVES 8 TO 10

- ½ cup sugar
- ½ cup brown sugar
- ¼ teaspoon salt
- 2 tablespoons all-purpose flour
- 1 cup half-and-half or milk
- 1 cup whipping cream
- 2 tablespoons butter
- 1 unbaked pie shell

Heat oven to 425°F.

In a small bowl, mix together the sugars, salt, and flour.

In a saucepan, heat the half-and-half, whipping cream, and butter until warm. Transfer to a large bowl and add the dry ingredients.

Pour the mixture into the pie shell. Bake for 15 minutes; reduce oven temperature to 350°F and bake for an additional 30 minutes. Cool thoroughly on a wire rack before slicing.



OLD-FASHIONED SUGAR CREAM PIE

Lori Dunn

Homemade pie crust and cinnamon treats

I can remember my mom making homemade pie crust. With the dough that was left over (she made extra), she would make strips and brush butter on them and sprinkle with cinnamon and sugar for our treats after school. We could smell the aroma of them the closer we got home. We were blessed with our mama.

Glenda Lewis-Pennel
via Facebook