

DEEP DISH CUSTARD PIE

3 CUPS SUGAR

2 TBSPS. FLOUR

1 1/2 CUPS CREAM (EVAPORATED MILK)

1/2 CUP BUTTER

9 EGGS, BEATEN

1 TBSP. VANILLA

1/2 TSP CINNAMON OR NUTMEG

Pre-heat oven to 450 degrees. Bake a deep-dish pie pastry in oven for 15 minutes.

Mix sugar, flour and cream and beat until light and frothy. Add beaten eggs, vanilla, and spice. Place in a saucepan and heat very slowly to a just warm temperature. (DO NOT get it hot only baby bottle warm). Pour into a deep dish pre-baked 9-inch pastry. Put butter on top of pie in generous slices.

Bake as for custard pie about 40 minutes, starting with a hot oven (15 minutes - 450 degrees) then reduce temperature for the remainder of the baking (350 degrees).

I overcooked my pie, and I also think that this old recipe has so much sugar that it settles in the bottom of the crust and may cause the pie to have two layers. To prevent this use 2 cups of sugar instead of 3 if you wish. If you want to make the authentic 1800's recipe, make it as I did but use this baking time.