

Aunt Lulu's Cream Pie

½ c. Flour
½ c. Sugar
½ c. boiling Water
1 ½ c. Heavy Cream
1 tsp. Vanilla
1 pinch Salt
Butter
Nutmeg
2 Unbaked pie shells



Stir flour and sugar together. Add boiling water and stir continuously for about 10 minutes until the sugar melts.

Then add the cream, vanilla and salt to the first part. Stir together. Pour into unbaked pie shell. Dot top with thin pats of butter and sprinkle with nutmeg.

Bake at 400 degrees for 15 min. Then 325 degrees for 35 min.

Variation: Make small pies by using a cupcake tin. Baking time is 325 degrees for 40 min.

This takes more time to line the muffin tins with pie crust dough, but seems to taste better... Probably just my imagination.