



Sugar Cream Pie

Ingredients:

3/4 cup white sugar

1/8 teaspoon salt

1/4 cup brown sugar

2 cups half-and-half cream

1/2 cup heavy whipping cream

1/4 cup cornstarch

1/2 cup butter

1 teaspoon vanilla

1 prepackaged pie crust unbaked (or make your favorite recipe)

Directions:

In sauce pan combine white sugar, salt, half-and-half, and whipping cream. Bring to a boil. In another sauce pan, combine brown sugar and corn starch. Gradually whisk hot mixture into brown sugar mixture. Add butter, cook over medium heat, whisk constantly for 5 minutes or until thick. Simmer 1 minute and add vanilla. Pour into uncooked pie shell and sprinkle with cinnamon and nutmeg. Smooth out the top and drizzle on the melted butter and evenly sprinkle with cinnamon and nutmeg. Bake at 375° for 25 minutes.

Enjoy with our Riportella Bianco!

This is Indiana's state pie, a rich, nutmeg-dusted custard pie that also goes by the name "Hoosier Pie." Born from Amish and Shaker communities that settled in Indiana in the 1800s, this "desperation pie" refers to a category of pies made when fresh fruit wasn't available or money was short.

"Life is an Adventure, Drink Wine!"

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