

## Ingrediënten

- 1 (9 inch) unbaked pie crust
- 4 large eggs
- 3/4 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 cup heavy cream
- 1 1/2 cups milk
- 1/4 teaspoon nutmeg

**Author:** Beth Pierce      **Yield:** 6

**Prep Time:** 15 minutes      **Method:** Baking

**Cook Time:** 45 minutes

**Total Time:** 1 hour

**Category:** Dessert

**Cuisine:** American



Small Town Woman  
23u · 🌐

Silky Creamy Custard Pie brings eggs, cream, milk, sugar and vanilla into an incredibly sweet creamy treat that is prepped in a matter of minutes. <https://www.smalltownwoman.com/old-fashioned-silky.../>



## Recept

1. Preheat oven to 375 degrees.
2. In small bowl separate one egg white from egg yolk reserving both.
3. Brush crust with beaten egg white and pre-bake for 7-8 minutes. Let cool for 10 minutes.
4. In large bowl whisk together 3 eggs plus the one spare yolk and whatever is left from the beaten egg white , sugar, salt, vanilla, cream and milk.
5. Pour egg mixture into piecrust and sprinkle with nutmeg. Bake for 35-45 minutes or until knife inserted in center comes out clean.
6. Cool on a wire rack. Store in refrigerator.

## NOTES

- If available use fresh ground nutmeg because it so full of flavor
- I pour the egg mixture into the pie crust very carefully right there in the oven while the piecrust is on the rack.
- Do not over-bake. The pie should still be somewhat jiggly.
- This pie tastes and cuts best when chilled.

## Bron



I am Beth and I live in a small town about fifty miles outside of St. Louis, Missouri. I married my highschool sweetheart and we have three beautiful children, an elderly one eyed cat and two rascally beagle dogs which I fondly refer to as rodents.

<https://www.smalltownwoman.com/old-fashioned-silky-creamy-custard-pie/>

Info Martine Lycke

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Korst voorbakken

Vorm 23 cm met bladerdeeg

Inwrijven met eiwit (1 ei splitsen)

Ps rest van het eiwit en eigeel bij beslag

Opgelet invallen bladerdeeg, dus best voor het blindbakken boontjes erbij doen.

180°C – 8 minuten

Daarna 10 minuten laten afkoelen

Mengen in KitchenAid of gewone mixer:

3 volle eieren

En dan de rest van 1 ei, waar eiwit voor deeg gebruikt is

90 g suiker

¼ tl zout

1 tl vanille (oei vanillesuiker gebruikt)

240 g room

360 g melk (half volle gebruikt)

In de vorm gieten

En besprenkelen met nootmuskaat

180°C – 35 minuten

Fotos



**Soortgelijk recept**

Old Fashioned Sugar Cream Pie

**Ingrediënten**

1 pie crust, at room temperature  
4 Tablespoons cornstarch  
3/4 cup granulated sugar  
4 Tablespoons salted butter, melted  
2 1/4 cups heavy whipping cream  
1 Tablespoon vanilla extract

**Topping:**

4 Tablespoons salted butter, melted  
1/2 cup cinnamon sugar

**Recept**

1. Preheat oven to 325F and place pie crust onto a baking sheet.
2. Bake for 10-12 minutes to partially cook and set aside.
3. Mix cornstarch and sugar in a small bowl until combined.
4. In a medium saucepan over medium heat, add the cornstarch mixture, melted butter, and heavy whipping cream to a boil, stirring constantly until thickened.
5. Add vanilla and stir. Pour hot cream into prepared pie crust and smooth the top.
6. Top with melted butter and evenly sprinkle with desired amount of cinnamon sugar.
7. Bake for 25 minutes and broil for about 1 minute.
8. Cool until room temperature and place in the fridge to set for a least 1 hour.
9. Serve or store covered in the refrigerator.

**Bron**

<https://www.facebook.com/MyIncredibleRecipes/posts/2143418825821862>  
<https://myincrediblerecipes.com/old-fashioned-sugar-cream-pie/>