

How to Make Sugar Cream Pie - A Classic, Creamy Indiana Favorite

This sugar cream pie stands out for several reasons:



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 unbaked pie crust
- 1 cup granulated sugar
- 1 cup heavy cream
- 1 cup whole milk
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1/4 teaspoon nutmeg (optional)

DIRECTIONS

1. Growing up in : Indiana, sugar cream pie was a staple at family gatherings and holiday celebrations. I remember my grandmother standing in her cozy kitchen, the sweet aroma of vanilla and sugar wafting through the air as she prepared this delightful dessert. It was a recipe passed down through generations, and every bite was a reminder of home, love, and tradition. Today, I want to share this cherished recipe with you, so you can create your own sweet memories.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-sugar-cream-pie-a-classic-creamy-indiana-favorite/>