

Recipe – Category: Young chefs

Cream Pie

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Ingredients:

- 1/2 cup white sugar
- 1/2 pint 35% cream (284 mL)
- 2 tbsp cornstarch
- Nutmeg for garnish
- A 9-inch diameter rolled out pie crust

Directions:

Preheat the oven to 350 °F (180 °C). Put the oven rack a little lower than the middle.

Put the pie crust in a 9-inch Pyrex pan.

In a small pot, cook the cream, sugar and cornstarch over low heat.

Stir with a wooden spoon until the mixture resembles custard.

Pour the mixture into the pan with the raw pie crust and place in the oven until the top becomes golden.

Let cool for 5 to 10 minutes.

Bon appétit!