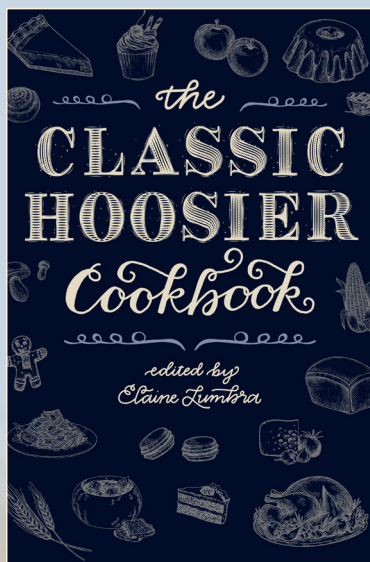


Open Kitchen

Whet Your Appetite for Free Knowledge

The very best of Hoosier cooking is only a click away! Savor an open access recipe pack, featuring tasty treats from *The Classic Hoosier Cookbook*.



Sugar Cream Pie (a 200-year-old recipe)

1 ½ c. sugar
1/3 c. flour
½ t. salt
2 ½ c. cream
2 t. vanilla
1 T. butter, melted
Unbaked pie shell

Blend together sugar, flour, and salt. Stir in cream, vanilla, and butter. Pour thoroughly beaten mixture into unbaked pie shell. Bake for 10 min. at 450° and then at 325° for 35 min.