



Durbin Hotel Sugar Cream Pie

 Vegetarian

READY IN



95 min.

SERVINGS



6

CALORIES



450 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 0.3 cup cornstarch
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 1 cup heavy whipping cream
- ☐ 0.5 cup milk
- ☐ 8 inch pastry shell cooled prepared
- ☐ 1 cup sugar white

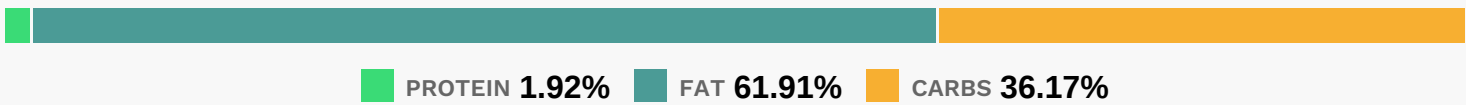
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ double boiler

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C).
- ☐ In the top of a double boiler, combine the butter, sugar, 1/2 cup whole milk, and whipping cream.
- ☐ Heat until butter is melted and mixture is simmering, stirring occasionally.
- ☐ In a small bowl, combine 1/2 cup cold whole milk and cornstarch.
- ☐ Whisk until smooth, then slowly pour into hot cream mixture, whisking constantly. Simmer mixture until thickened, about 5 minutes, stirring constantly.
- ☐ Pour into baked pastry shell and sprinkle with ground nutmeg.
- ☐ Bake in preheated oven for 5 minutes. Allow to cool before serving.

Nutrition Facts



Properties

Glycemic Index:47.35, Glycemic Load:24.48, Inflammation Score:-5, Nutrition Score:3.4156522102978%

Nutrients (% of daily need)

Calories: 450.45kcal (22.52%), Fat: 31.74g (48.83%), Saturated Fat: 19.57g (122.33%), Carbohydrates: 41.72g (13.91%), Net Carbohydrates: 41.61g (15.13%), Sugar: 35.46g (39.4%), Cholesterol: 87.93mg (29.31%), Sodium: 149.33mg (6.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.22g (4.44%), Vitamin A: 1088.89IU (21.78%), Vitamin B2: 0.13mg (7.35%), Vitamin D: 0.86µg (5.72%), Calcium: 56.66mg (5.67%), Vitamin E: 0.83mg (5.55%), Phosphorus: 50.99mg (5.1%), Selenium: 2.94µg (4.19%), Vitamin B12: 0.21µg (3.42%), Vitamin K: 3.2µg (3.05%), Vitamin B1: 0.03mg (2.27%), Potassium: 75.91mg (2.17%), Vitamin B5: 0.2mg (1.98%), Magnesium: 6.45mg (1.61%), Zinc: 0.22mg (1.48%), Vitamin B6: 0.03mg (1.38%), Manganese: 0.02mg (1.22%), Folate: 4.86µg (1.21%)