THE J.M. SMUCKER Co

Sugar Pie

The perfect recipe to satisfy your sweet tooth, sugar pie combines rich and creamy sugary filling with a flaky piecrust. And, it’s a cinch to make!

Prep Time	Cook Time	Serves	Difficulty
45 mins	50 mins	8	N/A

Ingredients

- **Pastry:**
- 1 1/3 cups (325 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) well-chilled All-Vegetable Shortening
- 3-6 tbsp (45-90 mL) ice cold water, divided
- **Filling:**
- 2 cups (500 mL) brown sugar
- 3 tbsp (45 mL) **Five Roses®** All Purpose Flour
- 1 can (354 mL) **Carnation®** Regular or 2% Evaporated Milk
- 2 eggs, lightly beaten
- 1 tsp (5 mL) pure vanilla extract

Directions

Step 1:

Pastry: In a large bowl, blend flour and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 2 tbsp (30 mL) water over flour. Using a fork, mix in until dough is slightly moist. Add remaining water if needed. Shape dough into a 1/2” (1 cm) thick disc. Wrap in plastic wrap. Refrigerate dough at least 30 minutes.

Step 2:

Preheat oven to 350º F (180º C).

Step 3:

On a lightly floured surface, roll dough into a 12” (30 cm) circle. Line a 9” (23 cm) pie plate and double pastry over at rim to make a high fluted edge.

Step 4:

Filling: In a large bowl, combine sugar and flour. Stir in milk, eggs and vanilla, mixing well. Place pie shell on baking sheet. Fill with milk mixture.

Step 5:

Bake 45–50 minutes or until set around edges but jiggles slightly in centre. Let cool completely. Garnish with whipped cream.

Serve with whipped cream OR ice cream

Serve cold

Images

