

Milk Pie

recipe from [Turkey Creek Lane](#)

1/4 cup white sugar

1/4 cup brown sugar

1 egg yolk

2 heaping tablespoons flour

1 pinch salt

2 cups Milk or Cream (or enough to fill pie shell)

Preheat oven to 410 degrees. Mix brown and white sugar with flour. Sprinkle flour/sugar mixture over pie crust. Beat egg yolk with milk. Fill pie shell. Take a spoon and swirl it through the milk mixture a couple of times. Sprinkle with cinnamon or nutmeg.

Bake at 410 degrees for 10 minutes. Then bake at 350 for 45 minutes. The filling should be bubbling. The center should still jiggle. Be careful not to overcook or the filling will not set.

From Lacey at www.laceywithlove.blogspot.com