

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Piloncillo Cream Pie



Ingredients:

- 3 cups milk, divided
- 1 cup piloncillo, roughly chopped
- 1/2 teaspoon salt
- 3 eggs
- 1/3 cup cornstarch (I use unflavored Maizena)
- 2 tablespoons butter
- 2 teaspoons vanilla
- [Maria's Cookies Crumb Crust](#) (or store-bought cookie crumb crust)
- Whipped Cream
- Mexican *cajeta* or caramel sauce

Directions:

Combine the chopped *piloncillo* with 1 cup of the milk in a small bowl; refrigerate and let soak for about 30 minutes. Remove from refrigerator and stir in salt. Simmer in a small saucepan over low heat, stirring occasionally, until the *piloncillo* has completely dissolved. Remove from heat and let cool to room temperature.

Puree the cooled *piloncillo* milk mixture with the remaining milk and eggs until smooth; set aside. Place cornstarch in a medium saucepan. Using a wire whisk stir in the milk mixture. Simmer over low heat, stirring occasionally, until the pudding has thickened. Remove from heat; stir in butter and vanilla. Pour pudding into pie crust and let cool to room temperature. Refrigerate pie for at least 3 hours before serving. Top with whipped cream and drizzle top of pie with Mexican *cajeta*. **Enjoy!**

<http://www.lacocinadeleslie.com/2015/11/piloncillo-cream-pie.html>