

# Sugar Pie

Makes 8 servings

## Ingredients:

- 1 unbaked piecrust
- 1 cup brown sugar
- 1/2 cup heavy cream
- 2 eggs
- 2 tablespoons butter, melted
- 1 teaspoon vanilla



## Directions

1. Preheat oven to 350°F.
2. Place piecrust in a pie plate.
3. Whisk brown sugar, cream, eggs, butter, and vanilla until smooth.
4. Pour filling into crust.
5. Bake 35–40 minutes until center is set.
6. Cool before slicing.

## Fun Food Fact

Sugar Pie is a traditional French-Canadian dessert that holds a special place in Montreal's culinary culture, reflecting the city's rich Quebecois heritage and love of classic comfort foods.