



Miraculous Canadian Sugar Pie

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

The lovely regional specialty is truly miraculous This version of sugar pie forms its own yummy crust which is distinctively different and a tasty treat on its own Onebowl easy and prepared in less than 10 minutes A little slice of Quebecois heaven awaits

Ingredients

- - 2 cups brown sugar - $\frac{1}{4}$ cup butter
- softened - 2 eggs - 1 teaspoon vanilla extract - 1 teaspoon salt - $\frac{1}{2}$ cup all-purpose flour - 1 $\frac{1}{2}$ cups milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie dish. Place the brown sugar and butter in a mixing bowl
2. and beat them together with an electric mixer until creamy and very well combined
3. without lumps. Beat in eggs
4. one at a time
5. incorporating the first egg before adding the next one. Add the vanilla extract and salt; beat the flour in
6. a little at a time
7. and then the milk
8. making a creamy batter. Pour the batter into the prepared pie dish. Bake in the preheated oven for 35 minutes; remove pie
9. and cover the rim with aluminum foil to prevent burning. Return to oven
10. and bake until the middle sets and the top forms a crusty layer
11. about 15 more minutes. Let the pie cool to room temperature
12. then refrigerate for at least 1 hour before serving.