

A Recipe From *tikkido*

Hand Pie (Eggless Custard Pie)

<https://tikkido.com/blog/hand-pie-eggless-vanilla-custard-pie-recipe>

Hand Pie Ingredients:

- Single pie crust, formed in pie pan and unbaked
- 1 cup sugar
- 4 Tablespoons flour
- pinch salt
- 2 cups (1 pint) cream (or Half and Half can be substituted)
- 4 Tablespoons butter

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix filling ingredients together in a bowl and pour into the unbaked crust.
3. Bake at 350 for 15 minutes, then reduce to 325 for 50 or so minutes, until the filling is set.
4. Let cool completely before serving.

