



## Boiled Cider Cream Pie

1 cup sugar      1/2 cup boiled cider  
1 tbsp flour    1 beaten egg  
1/4 tsp salt      3/4 cup whipping cream

Stir together the sugar, flour, and salt. Mix in the boiled cider, egg, and whipping cream. Pour into an 8-inch pie crust and top with another crust. Poke holes or cut designs in the top crust.

Bake at 425° for 10 minutes. Drop the temperature to 325° and bake for another 30-35 minutes.

Adapted from the *American Cider Book* (1973).