



Vegan Old Fashioned Sugar Cream Pie

Ingredients

- 1 unbaked vegan pie crust, store-bought or homemade

For the Pie Filling:

- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup cornstarch
- 1 $\frac{3}{4}$ cup vegan heavy cream
- 3 tablespoon vegan butter
- 1 tablespoon vanilla extract
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For the Topping:

- $\frac{1}{4}$ cup white sugar
- 1 teaspoon cinnamon
- 3 tablespoons melted vegan butter

Instructions

- Set oven temperature to 325°F
- To partially bake the pie crust, bake it for 10 to 12 minutes. Take out of the oven and place aside.
- To make the pie filling, mix the cornstarch and white sugar in a medium pot. Mix in the coconut milk after adding it. Place generous amounts of butter on top, allowing it to melt into the mixture while it cooks. Place the saucepan over medium-high heat and cook for five to ten minutes, stirring frequently, or until the mixture thickens. Take off the stove and mix in the vanilla. Put aside.
- To make the topping, combine the cinnamon and white sugar in a small bowl. Put aside.
- Pour the prepared filling into the pie crust, filling it three-quarters full. drizzle on the melted butter and evenly sprinkle with the cinnamon sugar.
- Bake for 25 minutes. The pie will be bubbling and still very liquidy. Carefully remove from the oven and allow to cool on a rack at room temperature. Once cooled, move the pie to the fridge until set, about 3 hours, or overnight is best.