

Heavenly Brown Sugar Pie from *Urban Sacred Garden*



This brown sugar pie is amazingly simple yet delicious. For this recipe, I made some modifications to a recipe I found in the *Good n' Southern Cookbook*, a collection of recipes gathered by the Civil League of Newberry, SC. This particular recipe is credited to Mrs. Maude P. Cartwright. It is like a buttery caramel with crispy, sugar bits. A little like a Chess pie, but with an even better texture.

My friend from childhood, Lathon, loved brown sugar pie growing up and members of his family were geniuses at making it just perfect. When I saw this recipe I immediately thought of him and, though he was happy to eat seconds of the final result, it is different from the recipe crafted by his family. Maybe someday he'll share his family's secret recipe with me.

Yield: 1 Brown Sugar Pie, 8 Pieces

INGREDIENTS

1 Stick Butter
1 1/2 Cups Light Brown Sugar
2 Eggs
1 Tbsp Vanilla Extract
Pinch Salt
1 Pie Crust

DIRECTIONS

1. Prepare No Fail Pie Crust (or other pie crust of choice) and place in greased pie pan, but do not pre-bake crust. Preheat oven to 300 degrees.
2. In a large mixing bowl use an electric mixer to thoroughly combine Butter and Brown Sugar. Add Eggs, Vanilla and Salt and mix for about 2 minutes until fluffy.
3. Pour filling into prepared pie crust and smooth with a spatula.
4. Place pie in pre-heated oven and bake for about 45 minutes until filling is dark brown and bubbling up and crust is golden.
8. Remove pie from oven and allow to cool for at least 15 minutes to solidify. Slice and serve pie warm or at room temperature with Ice Cream or a dollop of Coconut Whipped Cream. Enjoy!