

Williamsburg®

DECORATING TIPS

CHESHIRE CHEESE PIE

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- 1 1/2 cups light cream
- 2 eggs
- 2 egg yolks
- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt
- dash of cayenne
- 2 cups Cheshire cheese, grated
- 9-inch unbaked pie shell



Preheat the oven to 350°F. Scald the cream and let it cool slightly. Beat the eggs, egg yolks, and seasonings together. Gradually stir in the warm cream. Sprinkle the cheese on the bottom of the unbaked pie shell and carefully spoon the custard mixture over it. Bake at 350°F for 30 to 45 minutes or until the custard is set.

This recipe was taken from Susan Hight Rountree's book [Entertaining Ideas From Williamsburg](#).