



Members Recipe Book

Caramel Cream Pie

Carol Cook

Ingredients

Crumb Crust

170 grams plain sweet biscuits
85 grams butter
Pinch of cinnamon

Caramel filling:

1/3 cup of custard powder
1 cup cream
1 cup milk
1 teaspoon vanilla
¾ cup brown sugar
55 grams butter
120 ml cream for decorating
2 tablespoons bottled caramel topping

Method

- Crush biscuits finely and combine with melted butter and cinnamon. Press mixture into a tin with removable base. Refrigerate. I only cover the bottom of the tin, not the sides.
- Blend cream, milk and vanilla into custard powder. Stir over low heat until custard thickens.
- Melt butter, add brown sugar and stir until sugar dissolves and then bring to boil. Quickly stir into custard. Return to heat and stir to combine. Cool slightly and pour into crumb crust.
- Refrigerate.
- Decorate with whipped cream with topping swirled through