

Christmas dinner that lean holiday consisted of roast turkey, cranberries, sweet potatoes with too much brown sugar (according to Reuben) and a Bob-Andy Pie contributed by Mrs. Nokes, the doctor's wife.

Christmas-Worthy Bob-Andy Pie

Makes 8 servings

3 large eggs
2 cups whole milk
1 cup granulated sugar
2 tablespoons flour
2 teaspoons good-quality ground cinnamon (see note)
½ teaspoon salt
1 unbaked 9-inch deep-dish pie shell (homemade or refrigerated)

Adjust oven rack to lowest position and heat oven to 325 degrees.

Crack eggs into a medium bowl and whisk to blend well. Whisk in milk. Add sugar, flour, cinnamon and salt and whisk until smooth.

Pour filling into unbaked pie shell. Bake until custard has set and crust is golden, about 50 minutes.

Remove from oven, cool and serve at room temperature or chilled.

Notes: Pie is especially good served with whipped cream.

Vietnamese cinnamon from Penzeys works well.

Source: <http://www.shockinglydelicious.com/bob-andy-pie-funny-name-wonderful-pie/>

