Sugar Cream Pie
(recipe from our friend, Jayne Shady, used by Nancy Swanson)

3/4 cup sugar
1/4 cup brown sugar
1/2 cup flour
-- mix together

2 cups whipping cream
1 tsp vanilla
-- add cream, 1 cup at a time, along with vanilla and stir to mix well

Let set for a few minutes, and stir again.
Pour into unbaked 9-inch pie shell.
Sprinkle nutmeg and cinnamon on top.
Bake at 350 degrees for about 40 minutes, until lightly browned and a little "jiggly" in the center.