

# Hoosier Sugar Cream Pie

**Friday, June 26 • 1-2pm • \$15 per person**  
**French Lick Springs Hotel • The Grand Colonnade Family Restaurant**

Featured chef: Tia Hanke  
Includes: Culinary demonstration, recipes and dessert tasting

Like derby pie is to Kentucky and pecan pie is Georgia, sugar cream pie is to the state of Indiana. Learning to prepare this delicacy is a must for any Hoosier and a treat no matter which state you call home.

Tia Hanke  
Title: 1875: The Steakhouse Kitchen  
Supervisor

Trained as a pastry chef, Tia's "sweet" skillset serves her well at the resort. A graduate of Sullivan University in Louisville, Kentucky, Tia studied baking and pastry arts. This background comes in handy when she's building the annual gingerbread house, planning the yearly chocolate festival and crafting confections for the dozens of weddings held at French Lick Resort. Her favorite recipe is a key lime mousse.

