

# BUTTERSCOTCH PIE

Jeannette Sill's



- |                                            |                               |
|--------------------------------------------|-------------------------------|
| 1 baked pie shell                          | 6 tablespoons butter          |
| 2 $\frac{1}{2}$ cups milk                  | $\frac{3}{4}$ cup brown sugar |
| 4 tablespoons corn starch                  | $\frac{1}{4}$ teaspoon salt   |
| 3 egg yolks (save egg whites for meringue) | 1 teaspoon vanilla            |

Brown butter until dark golden brown (almost burnt) in color. Set aside as you cook the rest of the mixture.

In a saucepan, mix milk, sugar, corn starch, salt, and egg yolks.  
When mixture has heated up, blend in butter\*.  
Cook until thick.  
Add vanilla.

Strain as you pour it into a baked pie shell. Top with meringue.

\* Don't panic if your butter hardens as you put it into the milk/sugar mixture. As the mixture heats up, the butter will blend in just fine.

## Meringue

- 3 egg whites, beaten until stiff  
Beat in until blended:  
    Pinch of salt  
    4 tablespoons of sugar

Spoon onto pie. Bake in 350 degree oven until brown.



Special Bridal Shower Edition  
Lisa & Ryan (2006)