

Butterscotch Cashew Cream Pie

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 8

PIE

1 1/4 cups (21 squares) finely
crushed graham crackers
1 cup roasted salted cashews
1/3 cup granulated sugar
1/2 cup butter, melted
2/3 cup whipping cream
1 cup semisweet chocolate pieces
3/4 cup packed brown sugar
1/4 cup cornstarch
1/4 teaspoon salt
1 can (12 ounce) evaporated milk
3 egg yolks
1 cup milk
3 tablespoons butter
1 teaspoon vanilla
BROWN SUGAR
MERINGUE
4 egg whites
1/4 cup packed brown sugar
1/4 cup granulated sugar

Preparation Time: 50 minutes

Bake: 23 minutes

Preheat the oven to 350 degrees.

For the crust: In a food processor, combine the crushed crackers, cashews and granulated sugar. Cover and process until fine crumbs form. Add the melted butter. Cover and pulse to combine. Press the mixture onto the bottom and up the sides of a nine-inch pie plate. Bake for 8 to 10 minutes or until firm. Cool on a wire rack.

In a small saucepan, bring the whipping cream just to boiling over medium-high heat. Remove from the heat. Add the chocolate pieces (do not stir). Let stand for 5 minutes. Stir until smooth. Pour the chocolate mixture evenly over the bottom of the crust.

For the filling: In a medium saucepan, combine the brown sugar, cornstarch and salt. Whisk in about 1/2 cup of the evaporated milk. Whisk in the egg yolks until combined. Whisk in the remaining evaporated milk and the milk. Cook and stir over medium heat until thickened and bubbly. Remove from the heat. Stir in the three tablespoons of butter and the vanilla. Cover to keep warm.

Prepare the brown sugar meringue: In a large mixing bowl, beat the egg whites with an electric mixer on medium until soft peaks form (tips curl). Gradually add the brown sugar and the granulated sugar, one tablespoon at a time, beating on high until soft peaks form (tips stand straight) and the sugar dissolves. Set aside.

Pour the warm pie filling into the crust over the chocolate layer. Spread the meringue over the warm filling, sealing to the edge of the crust and swirling the meringue into peaks.

Bake about 15 minutes or until the meringue is firm and golden. Cool on a wire rack for one hour.

Chill for 4 to 6 hours before serving. Cover for longer storage.

Per Serving (excluding unknown items): 473 Calories; 28g Fat (53.2% calories from fat); 7g Protein; 50g Carbohydrate; trace Dietary Fiber; 163mg Cholesterol; 325mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 5 1/2 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	473
% Calories from Fat:	53.2%
% Calories from Carbohydrates:	41.4%
% Calories from Protein:	5.4%
Total Fat (g):	28g
Saturated Fat (g):	17g
Monounsaturated Fat (g):	8g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	163mg
Carbohydrate (g):	50g
Dietary Fiber (g):	trace
Protein (g):	7g
Sodium (mg):	325mg
Potassium (mg):	287mg
Calcium (mg):	169mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	1169IU
Vitamin A (r.e.):	301RE

Vitamin B6 (mg):	.1mg
Vitamin B12 (mcg):	.4mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.3mg
Folacin (mcg):	15mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	2
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	1/2
Fat:	5 1/2
Other Carbohydrates:	2 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 473 Calories from Fat: 251

% Daily Values*

Total Fat 28g	44%
Saturated Fat 17g	85%
Cholesterol 163mg	54%
Sodium 325mg	14%
Total Carbohydrates 50g	17%
Dietary Fiber trace	0%
Protein 7g	

Vitamin A	23%
Vitamin C	2%
Calcium	17%
Iron	5%

** Percent Daily Values are based on a 2000 calorie diet.*