

Pies

Butterscotch Pie

Lucille Buell - Plant City, FL

1 cup dark brown sugar
1/2 cup flour
1/4 teaspoon salt
1/2 cup cold milk
2 egg yolks
1 1/2 cups scalded milk
3 tablespoons butter or margarine
1 teaspoon vanilla

In saucepan, mix sugar flour and salt.

Gradually add cold milk.

Add egg yolks, scalded milk, margarine and vanilla. Cook until thick.

Pour into pre-baked pie shell.

Top with meringue and brown in slow oven at 300 degrees OR top with whipped topping.

Per Serving (excluding unknown items): 1491 Calories; 45g Fat (27.0% calories from fat); 12g Protein; 264g Carbohydrate; 2g Dietary Fiber; 518mg Cholesterol; 985mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 8 1/2 Fat; 14 1/2 Other Carbohydrates.