

Mom`s Special Butterscotch Pie

Joyce Peterson - Schleswig, IA
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Yield: 6 to 8 servings

1 1/2 cups brown sugar
1 1/2 cups cold water
4 tablespoons flour
3 tablespoons cornstarch
1/4 teaspoon salt
3 eggs
2 tablespoons butter
1 teaspoon vanilla
1 nine-inch baked pie crust

Preparation Time: 20 minutes

Bake Time: 15 minutes

In a saucepan, heat the brown sugar and 1-1/4 cups of water to a boil.

In a bowl, mix the flour, cornstarch, salt and 1/4 cup of water. Pour the boiling syrup slowly over the bowl contents, stirring constantly. Cook until thick, stirring constantly.

Separate the eggs. Beat the yolks. Add the hot mixture slowly to the beaten yolks.

Return to the heat and cook until it bubbles. Remove from the heat again.

Add the butter and vanilla. Cook for 2 minutes longer. Cool.

Pour the mixture into the baked pie crust. Top with meringue made from the egg whites (Use your favorite meringue recipe and bake in a 350 degree oven for 12 to 15 minutes or until the peaks are golden.)

Per Serving (excluding unknown items): 1461 Calories; 38g Fat (23.4% calories from fat); 22g Protein; 260g Carbohydrate; 1g Dietary Fiber; 698mg Cholesterol; 1075mg Sodium. Exchanges: 3 Grain(Starch); 2 1/2 Lean Meat; 6 Fat; 14 Other Carbohydrates.