

Grandma's Butterscotch Pie



Grandma's Butterscotch Pie Ingredients

Crust:

1 baked 9 inch pie shell

Filling:

1 1/2 cups brown sugar
3 heaping tablespoons cornstarch
1/2 teaspoon salt
5 1/3 tablespoons butter
3 cups whole milk (*Make sure you use whole!*)
4 egg yolks, beaten (*Save the whites for the meringue.*)

Meringue:

4 egg whites
1/4 heaping teaspoon cream of tartar
7 tablespoons powdered sugar
1 tablespoon corn starch
1/4 teaspoon vanilla

Directions

Filling:

Preheat oven to 425 degrees. In a medium sized pot, cook the sugar, cornstarch, salt, butter, and milk until thick. Be sure to stir it often so the mixture doesn't burn on the bottom. Temper the eggs by pouring a small amount of the mixture into the beaten yolks and stir. Then add back to the rest of the mixture. Bring to a boil and cook for 2 minutes. Pour the filling into a *warm crust*.

Meringue:

Beat egg whites in a mixer until frothy then add cream of tartar, powdered sugar, cornstarch, and vanilla. Continue beating until soft peaks form. Spread on hot filling making sure meringue is out to the edge of the crust. Bake for 10 minutes.



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Let cool for at least 2-3 hours before cutting or putting in the refrigerator. This is a rich one! But, oh so good!