



BUTTERSCOTCH PIE

From the kitchen of Mom Dudley

Ingredients:

- 1 ½ cups brown sugar
 - ½ cup all-purpose flour
 - 1 Tbs. cornstarch
 - ½ tsp. salt
 - 4 cups milk
 - 2 egg yolks, lightly beaten
 - 2 Tbs. butter
 - 2 tsp vanilla extract
 - 1 (9-inch) prebaked pie shell
 - ¼ cup butterscotch morsels,
plus more for topping
- Whipped Cream:
- 1 cup heavy whipping cream
 - ¼ cup powdered sugar

Directions:

In a large saucepan over medium heat, add sugar, flour, cornstarch, and salt. Slowly add milk, constantly stirring until it thickens.

In a separate bowl temper 2 egg yolks by whisking in a small amount of hot mixture from saucepan to bowl. Whisk in the eggs and add the butter and vanilla. Allow to cook for a few minutes. Pour into a dish and refrigerate, allowing to cool. When ready, fill pie shell with butterscotch mixture.

Mix the butterscotch morsels into the whipped cream. Cover pie and garnish with more butterscotch morsels. Refrigerate until ready to serve.

Whipped Cream: Using hand mixer, whip together the heavy cream and sugar until light and fluffy.

Serves: 6-8