



BUTTERSCOTCH PIE

- 1 Cup Packed Brown Sugar
- 1/4 Teaspoon Salt
- 5 Tablespoons Flour
- 1 Tablespoon Cornstarch
- 2 Cups Scalded Milk
- 3 Egg Yolks
- 3 Tablespoons Butter
- 1 Teaspoon Vanilla
- 1 Baked 9 inch Pie Shell

DIRECTIONS

1. Mix brown sugar, salt, flour and cornstarch.
2. Add scalded milk gradually.
3. Cook in the top of a double boiler until thickened and smooth, stirring constantly.
4. Continue cooking 15 minutes longer, stirring occasionally.
5. Beat egg yolk until light and stir a little of the hot mixture into them.
6. Add butter and vanilla. Cool.
7. Pour into pie shell.
8. Spread with meringue.
9. Bake in a 350 degree oven for 15 minutes.
10. Alternately, omit the meringue and spread with whipped cream.