



MAGGIE'S OLD-FASHIONED BUTTERSCOTCH PIE

(This dessert was actually named for its color – not its flavor.)

Recipe makes two pies for two 9" shells

2 Cups of sugar

6 Tablespoons of butter

8 Tablespoons of whipping cream

2 egg yolks

2 cups of milk

10 Tablespoons of plain flour

2 Teaspoons of vanilla extract

Mix milk, egg yolks and flour and set aside. Brown the sugar, butter and cream on medium heat. Set off burner for 1-2 minutes. Add milk mixture and stir constantly on medium heat until thickened. Stir in vanilla extract.

Add meringue topping.

Double the recipe below for 2 pies.

Meringue

- **3 Egg whites (from extra large or jumbo eggs), at room temperature**
 - **5 T Sugar**
 - **½ t Vanilla**
- **¼ t Cream of tartar**

Beat the egg whites on high speed of an electric mixer until soft peaks form. Add the cream of tartar, then gradually add the sugar, a tablespoon at a time, and beat until stiff peaks form. Beat in the vanilla.

Pile atop pie, and bake at 350°F for 10 to 12 minutes, or until lightly browned.