

## Tipper and Aunt Faye's Butterscotch Pie



- 1 cup brown sugar
- 3 tablespoon plain flour (all purpose)
- 3 tablespoon cornstarch
- 3 cups milk
- pinch of salt
- 1 teaspoon vanilla
- 2 egg yolks beaten (reserve whites for meringue)
- baked pie shell

Mix brown sugar, flour, cornstarch, and salt in a large pot. Gradually add milk while stirring constantly. Cook over medium heat until mixture begins to thicken. Stir mixture often to prevent scorching.

Once mixture has thickened, add a spoonful or two of it to the eggs to temper them. Add tempered eggs back to pot and stir until mixture is very thick. Stir in vanilla.

Remove mixture from heat and beat well. Aunt Faye said beating the mixture made the pie filling light and fluffy. Pour mixture into a prebaked 9 inch pie shell.

Use the 2 reserved egg whites along with a little sugar to make meringue for the topping and brown it in the oven. Or you could whip up a batch of whipped cream and serve the pie with a dollop of it.

Place pie in refrigerator to chill...if you can resist eating it!

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