

Betty's Butterscotch Meringue Pie Recipe--Part 1 (the Filling)



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In this video, Betty demonstrates how to make the filling for her Butterscotch Meringue Pie. This is a luscious blend of brown sugar, eggs, and butter (along with a few other ingredients). It can be served as a great pudding, if you choose not to bother with the pie crust and meringue. The meringue recipe will be in Bettys Butterscotch Meringue Pie—Part 2 (the Meringue).

Ingredients:

- 1 baked 9-inch pie crust, cooled to room temperature
- 2 cups light brown sugar
- 4 tablespoons flour (heaping)
- 4 eggs, separated (4 yolks will be needed for the filling; 4 whites are reserved for the meringue.)
- 2 tablespoons butter
- dash of salt
- ½ teaspoon vanilla extract
- 2 cups hot water

Stir 2 cups brown sugar and 4 heaping tablespoons flour together. Add 2 cups hot water and 4 beaten egg yolks and stir to combine. Cook slowly over low heat, until thickened, stirring constantly. Add 2 tablespoons butter, a dash of salt, and ½ teaspoon vanilla. Stir well. Cool to room temperature. Pour into a baked 9-inch pie crust. The video for the meringue topping is Bettys Butterscotch Meringue Pie—Part 2 (the Meringue).