

Betty's Butterscotch Meringue Pie Recipe-- Part 2 (the Meringue)



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In this video, Betty demonstrates how to make the meringue for her gorgeous Butterscotch Meringue Pie. This is a beautiful, fluffy 4-egg meringue that you may use for any meringue pie.

Ingredients:

4 egg whites, at room temperature

dash of salt

1/8 teaspoon cream of tartar, optional (I did not use this in my meringue.)

8 tablespoons sugar

In a large mixing bowl, beat 4 egg whites with a dash of salt and 1/8 teaspoon cream of tartar (if desired) until soft peaks form. Continue to beat egg whites, while adding 8 tablespoons sugar, a little at a time, until stiff peaks form. Gently spoon meringue on to top of pie filling. Swirl, to make a nice design, but avoid having tall peaks that may blacken. Bake in a 300-degree oven for approximately 10 minutes, or until golden brown. Let pie cool completely before attempting to cut into serving pieces. Serve on a nice serving plate with a hot tea or coffee. A gorgeous treat! --Betty