



Pie Crust

(This will make enough pastry for a top and bottom crust or 2 shells for a cream pie)

2 cups flour
1 tsp. salt
Mix up and add 2/3 cup shortening.

Mix well with your hands and then add 4.5 tbsp. of cold water. Form into a ball and divide in half. Roll out each one – you'll need lots of sprinkling of flour for this and must be done right on the counter. Single crust pastry should be baked at 375 for about 14-15 minutes – allow to cool a bit.

Butterscotch Pie Filling and Meringue

Filling:

1. Have a 2 quart saucepan ready and put 3 tablespoons butter in it. Don't turn stove on yet.
2. Turn your kettle on cause you'll need boiling water.
3. Measure out 1 ½ cups brown sugar and set aside.
4. Put 3 egg yolks in a medium size bowl. Put the egg whites in another bowl.
5. Whisk the egg yolks and set aside.
6. Measure 1 ½ cups milk and set aside.
7. In a larger soup bowl – put ½ cup flour and ½ tsp. salt – mix together.
8. Add a bit of your 1 ½ cups of milk to the eggs and whisk together. Continue to add a little flour and milk alternately until the mixture is nice and smooth and no lumps.
9. Turn on stove top and melt the butter over medium heat. Once melted – add the brown sugar and keep stirring for a while – you'll see the brown sugar getting a tad brown. Keep moving it and stirring it for about 5 minutes.
10. Carefully add ¾ cup boiling water a little at a time. When complete – there'll be some tiny clumps of brown sugar – pour that through a sieve and return to the stove on medium heat.
11. Pour milk and egg mixture slowly into the brown sugar mixture and stir with a spatula until thick (about 4-5 minutes).

Let the filling cool for about 20 minutes – making sure you put a plate over the pot – otherwise there'll be a skin that will form on top. After about 10 minutes – take plate off and stir – and put plate back on for another 10 minutes. Pour into cooled pie crust and add meringue.

Meringue

Have your 3 egg whites in a deep glass bowl – have ¼ cup of sugar at the ready but don't add it yet. Beat your egg whites at medium speed until frothy. Put your beater on high and start adding the ¼ cup sugar gradually until the meringue is peaky – don't overbeat. Spread on your pie and make a few little peaks by placing your spoon on the meringue and lifting up. Place in 400 degree oven for maybe 5 minutes – watch carefully til nicely browned. Allow to cool completely. If you cut it too soon – the filling will spill out – it needs to set until it is at room temperature.