

BUTTERSCOTCH PIE

DEBBIE ROCHOLL

1 cup packed brown sugar

1/4 cup cornstarch

1/2 tsp. salt

2 cups milk-scalded

Mix brown sugar, cornstarch and salt in 1/2 quart saucepan. Stir in scalded milk gradually. Cool over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Stir at least half of the hot mixture gradually into egg yolks. Blend into hot mixture in saucepan. Boil and stir 1 minute. Remove from heat, stir in butter and vanilla. Pour into baked pie shell. Cool. Cover with whipped cream or meringue.

