

## Grandma's Butterscotch Pie: The Ultimate Classic Dessert

1 (9-inch) unbaked pie shell



**OVEN**  
**400°F**

**TIME**  
**10-12 min**

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### INGREDIENTS

For the Pie Crust:

1 (9-inch) unbaked pie shell

For the Filling:

1 1/2 cups packed light brown sugar

1/2 cup all-purpose flour

1/4 cup unsalted butter

1/2 teaspoon salt

3 large egg yolks, beaten

2 cups whole milk

1 teaspoon vanilla extract

For the Topping:

3 large egg whites

1/4 teaspoon cream of tartar

1/4 cup granulated sugar

Swaps and Notes:

**Pie Crust:** A pre-made pie shell is a great shortcut. If you have a favorite homemade recipe, feel free to use that instead.

**Brown Sugar:** Packed light brown sugar is what gives the pie its classic flavor. Dark brown sugar would also work and would give you an even richer taste.

**Milk:** Whole milk is recommended here for the creamiest, richest filling.

**Eggs:** The egg yolks are for the filling, and the egg whites are for the meringue topping. Make sure they are separated carefully.

#### Step-by-Step Instructions:

**Preheat and Prep:** Preheat your oven to 400°F (200°C). Prick the bottom of the pie shell with a fork and bake for 10-12 minutes, or until lightly golden. Set aside to cool.

**Make the Filling:** In a medium saucepan, combine the brown sugar, flour, salt, and butter. Cook over medium heat, stirring constantly, until the butter is melted and the mixture is bubbly. This is where the butterscotch flavor develops!

**Add the Liquids:** In a separate bowl, whisk the egg yolks and whole milk together. Gradually whisk this mixture into the saucepan with the brown sugar and butter. Cook over medium heat, stirring constantly, until the mixture comes to a boil. Reduce the heat and continue to cook for 1-2 minutes, stirring constantly, until the filling has thickened.

**Finish the Filling:** Remove the pan from the heat. Stir in the vanilla extract. Pour the hot filling into the cooled pie shell.

**Make the Meringue:** In a separate bowl, beat the egg whites and cream of tartar with an electric mixer on high speed until soft peaks form. Gradually add the granulated sugar and continue to beat until stiff, glossy peaks form. Beat in the vanilla extract.

**Top and Bake:** Spread the meringue over the hot filling, making sure to spread it to the edges of the pie to seal it. Bake at 350°F (175°C) for 10-15 minutes, or until the meringue is lightly browned.

**Cool:** Let the pie cool completely on a wire rack before refrigerating for at least 4 hours, or until the filling is fully set. Serve cold.

#### Tips for Success:

**Don't Stop Stirring:** When you're cooking the filling, it's crucial to stir constantly to prevent the eggs from scrambling and the filling from burning.

**Pack the Brown Sugar:** Make sure you use packed brown sugar for the correct measurement.

**Cool the Pie Completely:** This is the most important tip for a perfect pie! The filling needs time to set. Don't slice it until it's been in the fridge for a few hours.

**Seal the Meringue:** Spreading the meringue all the way to the edge of the pie crust prevents it from shrinking as it bakes.

#### Serving Suggestions and Pairings:

**Nutritional Information (per serving, approximate):**

Calories: 450 kcal

## DIRECTIONS

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11. **Seal the : Meringue:** Spreading the meringue all the way to the edge of the pie crust prevents it from shrinking as it bakes.
12. **Serving Suggestions and Pairings:** This pie is a perfect dessert on its own. It's so rich and decadent that you don't need much else. You could serve it with a simple cup of coffee or a glass of milk. For a dessert spread, it would go perfectly with other classic treats like a big family banana pudding or some old school no-bake cookies.
13. **Nutritional Information (per serving, approximate):**  
Calories: 450 kcal
14. **Carbohydrates:** 60g
15. **Protein:** 8g
16. **Fat:** 20g
17. **Saturated : Fat:** 10g
18. **Cholesterol:** 100mg
19. **Sodium:** 300mg
20. **Fiber:** 1g
21. **Sugar:** 45g
22. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. **Storage and Leftover Tips:** This pie can be stored in the refrigerator, covered loosely with plastic wrap, for up to 3 days. The meringue may weep a little, but it will still taste delicious. It does not freeze well due to the meringue and creamy filling.
24. **More Recipes You'll Love:** If you enjoy easy, sweet, and comforting desserts, you might also like these other recipes:
25. **This : Edible Cookie Dough** is my favorite no-bake treat for late-night cravings

## SWAPS & NOTES

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/grandmas-butterscotch-pie-the-ultimate-classic-dessert/>