

## *Butterscotch Pie*

**3/4 CUP DARK BROWN SUGAR**

**1/3 CUP SELF-RISING FLOUR**

**1/8 TSP OR A DASH OF SALT**

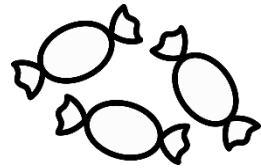
**4 EGG YELLOWS**

**1 CAN EVAPORATED MILK**

**1/2 CUP WATER**

**1/2 STICK SALTED BUTTER OR MARGERINE**

**1 TSP. VANILLA EXTRACT**



First: Whisk flour and sugar together. Add a dash of salt. Add milk and water, whisk, and add eggs-whisk **very well!** Microwave on High for 3 minutes, take out and whisk along bottom well to reach flour that settles.

Put it back in microwave and cook 2 more minutes on high. Take it out-add butter and vanilla. Mix well and pour into a pre-baked pie crust! 9-inch or 8" deep dish. Refrigerate and top with fresh whipping cream.

*Whipping Cream* Beat 16 oz whipping cream with 1/2 cup of Powdered sugar and add a pinch of nutmeg. Nutmeg is optional but Amazing! Store whipping cream in refrigerator and serve with pie.

*"So good hope you enjoy this easy method...Tammy"*