



## Butterscotch Pie

READY IN



45 min.

SERVINGS



8

CALORIES



782 kcal

DESSERT

### Ingredients

- 8 servings pie crust dough
- 1.5 cups graham crackers
- 5 tablespoons butter salted melted
- 0.3 cup sugar
- 3 tablespoons butter unsalted
- 0.5 cup brown sugar dark packed
- 0.5 cup brown sugar dark packed
- 1 cup cup heavy whipping cream
- 1 cup milk

- 0.3 teaspoon salt plus a pinch more
- 0.3 cup cornstarch
- 0.3 cup water
- 1 teaspoon vanilla
- 2 teaspoons scotch whiskey
- 8 servings pie crust dough
- 1.5 cups cup heavy whipping cream (my apologies! this originally said)
- 0.5 teaspoon vanilla

## Equipment

- bowl
- sauce pan
- whisk
- plastic wrap
- stand mixer
- rolling pin
- peeler

## Directions

- First, the crust.
- Place the graham crackers in a Ziploc bag, and with a rolling pin, crush them. My guy always comes around when it's time to do this, and does it for me. I think he likes it.
- In a medium bowl, mix the graham cracker crumbs with the sugar.
- Add the melted butter, and mix well.
- Press the graham cracker mixture into a pie plate, and refrigerate for about a half hour.
- Now, the filling! Melt the butter in a medium saucepan over low heat.
- Stir in the brown sugar (and molasses, if you're using it). Keep the heat low, and stir until the brown sugar is all melted and bubbly.
- Add 1/2 cup of the heavy cream, and stir until the brown sugar and butter are dissolved.

- Stir in the remaining 1/2 cup of the heavy cream, all of the milk, and the salt.
- Remove from heat, and let cool until lukewarm. I find this only takes about 10 minutes.
- Mix together the cornstarch and water, and pour it into the pudding mixture.
- Reheat over medium high heat, stirring constantly, until the mixture starts to thicken. It'll thicken fast with all that corn starch!
- Turn heat to low, and continue to stir vigorously while keeping it at a good simmer for about a minute.
- Remove from heat, and stir in the whiskey and vanilla.
- Whiskey wasn't in my original Butterscotch Pudding recipe, but I love the addition for this pie. Gives it a little extra somethin' somethin'.
- Pour the pudding mixture into the chilled pie crust.
- Cover with plastic wrap and chill for at least two hours.
- Ready for the topping? Whip the 1 1/2 cups chilled heavy whipping cream with the wire whisk attachment on your stand mixer (you can do this by hand, but it would be quite the workout).
- Add the sugar and vanilla to the cream while it's whipping. It's ready when soft peaks form. Yum.
- I'm stating the obvious, but remove the pie from the fridge and take off the plastic wrap.
- Pile on the whipping cream. I like to spread it almost to the edges, but not quite – gotta give folks a glimpse of the actual pie yumminess!
- If you want, garnish with a little shaved chocolate. I just took the carrot peeler to a Hershey bar.
- Or leave it plain. Either way!
- Enjoy!

## Nutrition Facts



**PROTEIN 3.57%** **FAT 58.88%** **CARBS 37.55%**

## Properties

Glycemic Index:26.14, Glycemic Load:13.46, Inflammation Score:-7, Nutrition Score:8.935652173913%

## Taste

Sweetness: 79.52%, Saltiness: 8.73%, Sourness: 4.22%, Bitterness: 3.96%, Savoriness: 5.84%, Fattiness: 100%, Spiciness: 0%

## **Nutrients (% of daily need)**

Calories: 782.24kcal (39.11%), Fat: 51.58g (79.35%), Saturated Fat: 28.4g (177.52%), Carbohydrates: 74.01g (24.67%), Net Carbohydrates: 72.34g (26.3%), Sugar: 40.56g (45.07%), Cholesterol: 116.5mg (38.83%), Sodium: 457.05mg (19.87%), Alcohol: 0.62g (3.43%), Protein: 7.05g (14.09%), Vitamin A: 1473.69IU (29.47%), Vitamin B2: 0.31mg (18.46%), Phosphorus: 140.02mg (14%), Calcium: 132.57mg (13.26%), Vitamin B1: 0.18mg (12.17%), Iron: 2.1mg (11.69%), Manganese: 0.21mg (10.74%), Folate: 42.66µg (10.66%), Vitamin B3: 1.9mg (9.5%), Selenium: 6.01µg (8.59%), Vitamin D: 1.27µg (8.46%), Vitamin E: 1.21mg (8.09%), Magnesium: 27.82mg (6.96%), Fiber: 1.67g (6.69%), Potassium: 224.37mg (6.41%), Vitamin K: 6.52µg (6.21%), Zinc: 0.86mg (5.76%), Vitamin B5: 0.52mg (5.19%), Vitamin B12: 0.3µg (4.99%), Vitamin B6: 0.09mg (4.36%), Copper: 0.07mg (3.25%)