

Butterscotch Meringue

Printed from Meringue Recipes at <http://www.meringuerecipes.net/>

Ingredients:

1 cup of brown sugar.
2 medium eggs, separated.
2 cups of milk.
2 tablespoons of plain flour.
2 tablespoons of butter.
¼ cup of white sugar.

Directions:

Mix the flour and brown sugar, gradually adding the beaten egg yolks and milk.

Put on to boil and thicken, stirring constantly.

Take off the heat.

Add the butter and mix thoroughly.

Pour into a buttered pie dish.

Beat the egg whites with the white sugar until meringue consistency and pile on top.

Bake in a 350°F (180°C) oven until the meringue is nicely brown.