

Carmel Pie

Ingredients:

3 cups brown sugar

3 cups water

2 tablespoons butter

1 cup all-purpose flour

3 cups milk

6 egg yolks

Directions:

Boil brown sugar, water and butter together for 2 or 3 minutes for a good strong caramel flavor. Slowly stir flour mixture into boiling syrup, stirring constantly until it comes to a boil. Remove from heat; cool 5 minutes and stir once. Pour into 2 baked pie shells. Top with either a meringue from the egg whites or allow pie to cool and top with whipped cream.