

Heritage Recipes

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Mother Ethel Hall Deal Gill's Butterscotch Pie

From Jim

When my mother was about 18 years old, about 1916, she went to a hotel advertising for a cook in Newark, Ohio. When she got there, she was asked if she could bake a pie. She said that she could, and the hiring interviewer told her to go home and make a couple of samples and bring them back to be evaluated. Since she had never baked a pie before, she asked her mother to instruct her. My grandmother coached her but my mother made the pies on her own. When she took the samples back to the hotel she was hired on the spot, and subsequently became their top pastry chef. One of her favorite recipes was the butterscotch pie whose recipe is found below.

Mother Ethel Hall Deal Gill's Butterscotch Pie

Recipe Ingredients:

1 cup light brown sugar, firmly packed

3/4 cup water

Cook the above two ingredients until mixture strings from the spoon.

Remove from fire and add thickening consisting of the following:

2 egg yolks

4 tablespoons flour

pinch of salt

2 cups milk.

Cook until thick and add 1 teaspoon vanilla. Fill 8 or 9 inch baked crust.

Topping:

2 egg whites

1/2 teaspoon cream of tartar

pinch of salt

Beat until stiff, add 6 level teaspoons white sugar gradually. Spread the topping over the pie. Put in oven at 350 degrees and bake until golden brown, about 10 minutes or a little more.

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