**Ms. Dawn’s Butterscotch Cinnamon Pie**

Pie Dough (1x)

Ingredients  
- 5/8 cups unsalted butter  
- 7/8 cups all-purpose flour (+extra for rolling out)  
- 1 tbsp. sugar  
- 3/4 tbsp. Kosher salt

Instructions  
1) Fill 1 cup measure with Ice Water  
2) Cut half of the butter into small cubes, about 1/8 inch in size and refrigerate  
3) Combine the flour, sugar and salt; Set aside  
4) Cut the remaining butter into ½ inch cubes and toss in the flour  
5) Using your hand, work the butter into the flour mixture until almost combined  
6) Add the reserved butter until a wet sand texture is formed  
7) Slowly add the ice water one tbsp. at a time until dough is formed  
8) Wrap with plastic wrap and let chill in fridge for min. 1h  
9) Take dough back out and allow to soften; On floured surface, roll dough out until about 1/2 inch thick; Fold into thirds as one would a letter, wrap in plastic and chill in fridge for 30 mins.  
10) Preheat oven to 425F  
11) Grease a 9in pie pan  
12) Take dough back out, allow to soften; Roll the dough out to about 1/8 inch thick, then roll the pie round into the pan  
13) Firmly press the dough into the edges of the pan, trim away excess dough from the edge  
14) Move shell to the freezer for 10 mins, then prick the bottom of the shell with a fork to prevent puffing  
15) Line shell with parchment and use pie weights/beans to weigh it down  
16) Bake 25 to 30 minutes, or until the edge starts to turn golden brown  
17) Reduce oven to 250F, remove the weights and bake for 20 to 30 more minutes

Butterscotch filing (1x)

Ingredients  
- 1 1/4 cup brown sugar  
- 1/4 cup granulated sugar  
- 6 tbsp. all-purpose flour  
- 1/2 tbsp. salt  
- 2 tbsp. cinnamon  
- 2 cups whole milk  
- 3 large egg yolks, room temperature  
- 6 tbsp. unsalted butter, room temperature  
- 1 3/4 tsp. vanilla extract

Instructions  
1) Combine the dry ingredients  
2) Place egg yolks in separate bowl, set aside  
3) In a medium pan, melt the butter  
4) Turn off heat and whisk in the flour mixture  
5) Whisk in the milk, cook on medium to mid-high heat until the mixture begins to thicken  
6) Temper the yolks by adding 3/4 cups of the mixture 1/4 cup at a time, whisking the whole time  
7) Stir in the tempered yolks and the vanilla  
8) Pour into crust, refrigerate for at least 4 hours (probably overnight)  
9) Serve

Italian Meringue (4 cups)

Ingredients  
- 1 cup sugar  
- 1/2 cup water  
- 4 large egg whites, room temperature  
- 1/2 tsp. cream of tartar (can be substituted with lemon juice)

Instructions  
1) In a small saucepan, combine sugar and water  
2) Heat over high, stirring until it comes to a boil  
3) Cook the syrup mix until it reaches 240F  
4) Combine egg whites and cream of tartar in stand mixer w/ whisk until soft peaks form  
5) Slowly drizzle in the syrup, whip on high until acceptably stiff