

## Butterscotch Cinnamon Pie

200g brown sugar  
60g water  
80g heavy cream  
30g unsalted butter  
400g milk (set aside 80g of this milk for cornstarch slurry)  
2 tbsp cornstarch  
3 large egg yolks  
½ tsp salt  
1 tsp cinnamon  
2 tbsp vanilla paste or vanilla extract

1. Prepare pastry shell from pie crust recipe of your choice; bake with pie weights in preparation for custard. Set aside.
2. Mix brown sugar and water into medium saucepan; cook under medium high heat until it boils. Let it reach the caramel stage but don't let it burn.
3. Add heavy cream, 320g milk, and butter to the caramel mixture and stir thoroughly.
4. In a large bowl, whisk together the remaining 80g of milk, cornstarch, egg yolks, and salt.
5. Temper egg yolk mixture with a bit of the warm filling.
6. Return the tempered mixture to the pot and cook 1-2 minutes until thickened. Mix with spatula well to prevent lumps.
7. Add cinnamon and vanilla paste (or vanilla extract)
8. Strain filling into pastry shell, cool to room temperature.
9. Refrigerate for at least 4 hours.
10. Serve with whipped cream, and a dusting of cinnamon, if desired.