



PREP: 20 min +
chilling
COOK: 75 min +
chilling
SERVES: 12

Vanilla Bean Butterscotch Pie

Rich and indulgent, a dollop of cream will cut through the intense butterscotch hit that this classic pie delivers.

Ingredients

Pastry

Prepare as per method below or use a store-bought vanilla bean shortcrust pastry.

1 $\frac{3}{4}$ cups (260g) plain flour

Pinch of salt

$\frac{1}{2}$ cup (75g) icing sugar

115g unsalted butter, cold, cubed

1 tsp [Queen Vanilla Bean Paste](#)

1 egg

Filling

115g unsalted butter, softened

Method - Pastry

STEP 1

Place flour, salt, icing sugar and butter into a food processor. Pulse until mixture resembles damp sand. Add vanilla and egg and process until pastry just comes together. Tip onto a lightly floured surface, pat into a flat disk, wrap in plastic and chill for 30 minutes.

STEP 2

Preheat oven to 180°C. Roll pastry out to 3-4mm thickness and lift over a rolling pin to place in a 23cm (9") pie dish. If the pastry tears, gently press it back together in the dish. Fold overhang under edge of pie crust and crimp decoratively, then dock in a few places with a fork.

STEP 3

Place dish in freezer for 10 minutes, then line with baking paper and fill with baking beans (or rice) and bake for 15 minutes. Set aside while preparing filling.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

1 $\frac{3}{4}$ cup (280g) lightly packed dark brown sugar

$\frac{1}{2}$ tsp salt

$\frac{2}{3}$ cup (160 ml) thickened cream

1 tbsp Queen Vanilla Bean Paste

6 large eggs, at room temperature

1 tbsp scotch whisky (optional)

To serve

Whipped cream with Queen Vanilla Bean Paste

Toasted Pecans, crushed

Method - Filling

STEP 1

Combine butter, sugar and salt in a saucepan over medium heat. Simmer for 2-3 minutes, then carefully pour in the cream. The mixture may rapidly bubble or splatter when cream is added, whisk until smooth then remove from heat. Cool for 15 minutes, whisk in eggs one at a time, followed by vanilla and (optional) scotch whisky.

STEP 2

Pour mixture into pie shell and bake for 10 minutes. Reduce oven to 140°C and continue to bake for 25-30 minutes. The mixture will still just wobble in the middle. Remove from oven and allow to cool, then transfer to fridge to chill completely. Serve with unsweetened vanilla whipped cream and a sprinkle of pecans.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.