

MAPLESCOTCH PIE

4 tablespoons sugar; $\frac{1}{2}$ cup cornstarch; $\frac{1}{2}$ teaspoon salt; $1\frac{1}{4}$ cups milk; $1\frac{1}{4}$ cups Log Cabin Syrup; 4 tablespoons butter; 2 egg yolks, slightly beaten; 1 teaspoon vanilla; 1 baked 9-inch pie shell; 2 egg whites; 4 tablespoons sugar. Sift sugar, cornstarch, and salt together; add $\frac{1}{4}$ cup milk. Scald remaining milk in double boiler, add cornstarch mixture; cook until it begins to thicken, stirring constantly. Add syrup and butter; cook until thickened, stirring constantly. Then cook 10 minutes, stirring occasionally. Pour small amount of syrup mixture over egg yolks, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire; add vanilla. Cool. Pour into pie shell. Beat egg whites until stiff, add sugar; beat until mixture thickens again. Pile lightly on filling. Bake in moderate oven (325° F.) 20 minutes, or until slightly browned.

All measurements are level.