



PUDDINGS

**Butterscotch  
Cream Pie**



**BAY VALLEY**  
F O O D S

# Butterscotch Cream Pie

8 Servings

## INGREDIENTS:

Unflavored gelatin

Cold water

**Bay Valley Foods® or Thank You® Brand  
Butterscotch Pudding**

Pie crust, baked, cooled

Lightly sweetened whipped cream

Chocolate-covered toffee bits

## AMTS:

1 packet (1/4 oz.)

1/4 cup

1 qt.

1 (9-inch)

2 cups

1/4 cup

## PROCEDURE:

Sprinkle gelatin over cold water in small saucepan; let stand 3 to 4 minutes. Heat over low heat, stirring constantly, until gelatin is dissolved, 2 to 3 minutes.

Stir gelatin mixture into pudding; mix well.

Pour into pie crust.

Cover and refrigerate pie until set and well chilled, 4 to 6 hours.

To serve, spread whipped cream evenly over top of pie; sprinkle with toffee bits. Cut into wedges.

## NUTRITION (Per serving)

380 calories

5 g protein

41 g carbohydrate

0 g fiber

22 g fat

10 g saturated fat

45 mg cholesterol

470 mg sodium

### CHEF'S TIPS:

- Substitute 9-inch graham cracker crust for pastry crust.
- Substitute vanilla, chocolate, chocolate fudge, or banana pudding for butterscotch pudding.
- Substitute chopped toasted pecans or macadamia nuts, crushed peanut brittle, or chocolate curls for toffee bits.



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