



THE J.M. SMUCKER Co

# Toffee Cream Pie

**Prep Time Cook Time Serves Difficulty**

20 mins 1 hr 8 N/A

## Ingredients

- **Pie Crust:**

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- 1 cup (250 mL) All Vegetable Shortening
- 1 egg
- 2 tbsp (30 mL) cold water
- 1 tbsp (15 mL) white vinegar

- **Filling:**

- 1/2 cup (125 mL) butter
- 1 cup (250 mL) packed brown sugar
- 1 cup (250 mL) boiling water
- 1 can **Carnation®** Regular, 2% or Fat-Free Evaporated Milk

Fat Free Evaporated Skim Milk

- 3 tbsp (45 mL) **Robin Hood®** Original All Purpose Flour
- 3 eggs
- 1 tsp (5 mL) vanilla extract

- **Topping:**

- 1 cup (250 mL) whipping cream
- 2 tbsp (30 mL) icing sugar

## Directions

### Step 1:

Preheat oven to 375°F (190°C).

### Step 2:

Pie Crust: Combine flour and salt in mixing bowl. Cut shortening into flour with pastry blender or two knives until mixture resembles coarse crumbs. Beat egg, water and vinegar to blend. Pour over flour mixture. Stir with fork until mixture is moistened. Divide dough in half and shape into a ball. Flatten each into a circle about 4" (10 cm). Wrap and chill dough 15 minutes for easier rolling. Set aside 1 portion of dough for another use. Roll out dough on a floured surface into a circle about 1" (2.5 cm) larger than 9" (23 cm) pie plate. Place into pie plate and flute edges as desired.

### Step 3:

Line unbaked pie crust with parchment paper. Fill empty pie crust with pie weights, beans or rice. This weighs down the empty pie crust while baking. Bake in preheated oven 20 minutes. Remove pie weights and parchment paper and continue baking for additional 20 minutes or until golden. Remove from oven.

### Step 4:

Filling: Crack eggs into a heat proof bowl. Set aside. Melt butter in a medium sauce pan on medium low heat. Stir until golden. Add brown sugar. Stir constantly for 2-3 minutes until well combined. Add boiling water; be careful mixture will bubble up. Add evaporated milk and flour. Stir constantly until mixture thickens. Remove from heat. Whisk about 1/4 cup (50 mL) hot mixture into eggs. This will prevent curdling when adding eggs into hot milk mixture. Pour egg mixture into hot milk mixture and continue cooking, stirring constantly until mixture starts to boil. Cook for another minute. Remove from heat and stir in vanilla. Pour into baked pie shell. Cool and refrigerate until ready to serve.

### Step 5:

Topping: Place whipping cream in a medium mixing bowl. Beat until soft peaks form. Add icing sugar. Cover top of pie with

whipped cream.

## Images

