

Brown Sugar Pie Filling

Ingredients:

6 tablespoons all-purpose flour
2 cups packed brown sugar
1 1/2 cups evaporated milk
4 tablespoons butter
3/4 teaspoon salt
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 400 degrees F.
2. In a saucepan, combine flour and sugar. Stir in milk, butter, salt and vanilla. Cook, stirring constantly, until mixture comes to a boil. Pour into an unbaked pie shell.
3. Bake at 400 degrees F for 5 minutes. Reduce heat to 350 degrees F and continue baking for 25 minutes.

