

Butterscotch Cake (Filling/Pudding)

Ingredients

- 1 lb (2 cups packed) dark brown sugar
- ½ lb butter
- 6 egg yolks, beaten
- 1 cup white sugar
- 6 Tbsp flour, well rounded (heaping)
- 4 cups whole milk
- Pinch of salt
- 1 tsp vanilla

Instructions (Inferred)

Part 1 - Butterscotch Base

1. Combine dark brown sugar and butter in an electric skillet.
2. Cook, stirring, until browned and bubbling - approximately 10 minutes. Set aside but keep warm.

Part 2 - Custard

3. In a heavy saucepan, beat egg yolks well and set aside.
4. Whisk together white sugar and flour, then combine with beaten egg yolks.
5. Add milk and salt, stirring to combine.
6. Cook over medium heat, stirring constantly, until thickened.

Combining

7. With the custard ready and hot, pour the warm butterscotch mixture into the custard, stirring constantly.
8. Continue stirring until the mixture pulls from the sides and thickens fully.
9. Remove from heat and stir in vanilla.

Notes

- *****Hard ball***** in the original likely means the mixture pulls away from the sides and holds its shape, not a literal candy stage - this is a thick pudding, not a candy.
- *****Cake***** in the title likely means this is a filling or pudding used in or with a cake, not a baked cake itself.

Butterscotch Cake

1st - 1 box Dark Br Sugar } in Elec. Skillet
1/2 lb. Butter }
Brown approx 10 min.

in heavy pan = 6 egg (yalks) beaten set aside

1 Cup white sugar } mix
6 T. (well rounded) flour }

add egg + 4 cups milk

pinch salt.

1 t. Vanilla (when cooked add this)

Remove sugar mix. (10 min approx)
Have milk mixture ready + form
as sugar mix in (form a hard)
ball stir constantly till thickens
remove from fire + add vanilla.