RECIPE: Grandma Borton’s Peanut Butter Streusel Pie

My Grandma Borton was amazing. She was the absolute picture of grace and beauty, with a marvelous streak when it came to board games.

I hope my wife will forgive me for saying this, but my grandma was probably the best kid’s dessert maker in the whole world. She would have mopped the floor with Jaque Torres in a dessert contest where the judges were 12 and under. She knew her audience, and she knew how to press her advantage, much to her grandchildren’s delight.

Given that our firm is currently in the midst of an internal contest to smack Chuck Boyk in the face with a pie, I could not help but think, “What pie would I want to get smashed in the face with?”

The answer was clear and immediate: My Grandma Borton’s Peanut Butter Streusel Pie. This is an old-fashioned peanut butter cream pie commonly found in Amish households throughout the Midwest. This pie never fails to transport me through time, back to my grandma’s white farmhouse out in Fulton County. Every bite is full of memories of every holiday, birthday, and family gatherings of my youth.

INGREDIENTS:
- Graham Cracker Crust
- Whipped Cream Topping
- Streusel

INSTRUCTIONS:
1. Make the Graham Cracker Crust
2. On the stove: heat the remaining 3 cups of milk, the butter, and sugar in a saucepan until the milk, the butter, and sugar in a saucepan until the milk is scalding hot (but not boiling), slowly add the cornstarch mixture to the saucepan while whisking. Continue to heat until the mixture thickens enough to coat a spoon. Remove from heat and let cool. Then in plastic wrap, press into the base of a 9” pie plate. Bake in the oven for about 10 min. Cool completely on a wire rack.

Make the Pudding
1. In a bowl, whisk together: 1 cup milk, the cornstarch, salt, egg yolks, and vanilla until smooth. Set aside.
2. On the stove: heat the remaining 3 cups of milk, the butter, and sugar in a saucepan until the point just before it boils. You want to scald the milk, not burn it. Once the milk is scalding hot (but not boiling), slowly add the cornstarch mixture to the saucepan while whisking. Continue to heat until the mixture thickens enough to coat a spoon. Remove from heat and let cool. Then in plastic wrap, (continued on page 3)

The Staff at Boyk was very attentive to our needs. They explained our options in great detail. They provided us with information to make the best out of our situation. We were very satisfied with the outcome.” - Yolanda D.
Veo Scooters Take Over Downtown Toledo

In August 2021, The City of Toledo unveiled a new bike and scooter sharing program in downtown Toledo. The city says the electric scooters and bicycles, provided by Veo, are designed to give residents and visitors access to convenient, affordable, and sustainable transportation options.

Attorney Andrea Young took to the streets to try out the scooters and explore potential safety issues and legal considerations.

“These scooters and bikes are really fun, but it’s important to remember that they are road-worthy motor vehicles,” said Young. “Riders are bound to the same laws and responsibilities as anyone else on the road and also assume additional responsibilities from Veo.”

When you set out on your first Veo adventure, use these safety tips to help you arrive at your destination safely and keep the fun rolling:

DON’T SHARE
Once you activate your vehicle, you are the only person authorized to operate it.

DON’T DRINK & RIDE
The same laws apply to these scooters and bikes, including the same laws about operating a vehicle only person authorized to operate it.

FOLLOW TRAFFIC LAWS
Always follow the direction of traffic. Use bike lanes wherever possible. Observe all other traffic laws. Do not ride on the sidewalk.

FOLLOW PARKING RULES
Do not leave your scooter or bike where it could obstruct traffic or pedestrians.

It is important to know that if you are in an accident and are injured or injure someone else, you could face serious financial consequences. If you are injured because of someone else’s negligence, contact us immediately!

To rent a vehicle, simply download the Veo app, scan the QR code on the top of the device, and go! Standard pricing for the scooters is $1 to unlock and 35 cents per minute. The pedal bikes cost $0 to unlock and just $1 an hour to ride. A 30-minute jaunt on the scooter cost Andrea about $11.50.

Watch Andrea zooming through downtown Toledo on a Veo scooter! Head over to our CharlesBoykLaw social media.

ENTER OUR ONLINE HALLOWEEN COSTUME CONTEST!

Let’s see your best Halloween costumes! Post your photos to Facebook, Instagram, or Twitter using #BoykCostumeContest for a chance to win a $100 Amazon gift card! Post a photo of yourself, your kids, or your fur-baby by Monday, November 1. We’ll select the winner on Tuesday, November 2.

ATTORNEY ANDREA YOUNG

CASES OF INTEREST: OCTOBER 2021

Missing Safety Guards Costs Man His Fingers
Our client worked for a building materials retailer when he was permanently maimed due to a safety violation. On the day of the incident, our client was using a saw on which the safety guards had been previously removed. As our client used the tool an accident occurred and three of his fingers were severed off. He was rushed to emergency surgery, but they were unable to reattach the severed digits. Our client is now without a ring finger, middle finger, and index finger. Our office is pursuing a workers’ compensation claim for the allowance of multiple awards, as well as pursuing a violation of specific safety regulations, a personal injury claim for an intentional tort, and punitive damages.

Disabled Man Grievously Wounded During Transport
Our client, a disabled person, used the services of a transport healthcare van to drive him and his mother to the zoo for a day of fun. At the time of departure, the transport company did not strap in our client nor secure his wheelchair. During transport, the driver of the van stopped suddenly and made a sharp left turn. Our client was violently ejected from his wheelchair and thrown to the floor. He landed on a sharp piece of metal that severely injured his leg. Our client was taken to the hospital where he stayed for the next two weeks. The wound became infected, and the infection spread to the bone. Due to the infection, our client underwent multiple surgeries and was released with a wound VAC system. He currently requires home health care and faces a possible skin graft to his leg. Our office is investigating the liability of the van driver and the transport healthcare company.

Surgical Clip Left In During Surgery
Our client worked for a building materials retailer when he was permanently maimed due to a safety violation. On the day of the incident, our client was using a saw on which the safety guards had been previously removed. As our client used the tool an accident occurred and three of his fingers were severed off. He was rushed to emergency surgery, but they were unable to reattach the severed digits. Our client is now without a ring finger, middle finger, and index finger. Our office is pursuing a workers’ compensation claim for the allowance of multiple awards, as well as pursuing a violation of specific safety regulations, a personal injury claim for an intentional tort, and punitive damages.

Woman Suffers For Nine Months After Surgical Clip Left In During Surgery
Our client suffered severe pain, loss of health, and a heavy financial burden when a surgical clip was left inside her during an appendectomy. Shortly after the procedure, our client began experiencing severe abdominal pain. For the next nine months, she suffered constant infections, pain, inflammation, and couldn’t eat. She was in and out of the hospital and was off work for four months. Because of the damage caused by the clip being left inside of our client’s body, she was forced to have 80 percent of her stomach removed. Our office is pursuing a medical malpractice claim on behalf of the client.

RECIPE: Grandma Borton’s Peanut Butter Streusel Pie

CREAM TOPPING
When it is ready to serve, make the whipped cream topping.

CHILL TO SET
Refrigerate the pie for at least a couple hours until it is firmly set (overnight is best). When it is ready to serve, make the whipped cream topping.

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TIPS
1. If you want to make a very easy version, you can substitute the homemade pudding for vanilla pudding mix. You can also use a pre-made pastry or graham crackers pie crust and a tub cool whip. I mean the Amish wouldn’t do it, but go ahead, it will still taste great.
2. Do not substitute coconut extract for vanilla. It will taste like sunscreen and people will hate you. Trust me, I know.
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**PRACTICE SAFE RIDING**
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**Cases of Interest: October 2021**

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**Recipe: Grandma Borton’s Peanut Butter Streusel Pie**

**Make the Streusel**
Mix the powdered sugar and peanut butter together using a fork/pastry blender until crumbs form. The largest crumbs should be smaller than a pea.

**Assemble the Pie**
Once the pie crust and pudding have cooled, begin assembly. First, add a layer of streusel to the crust, then spoon about half the pudding on top of the streusel layer. Repeat with more streusel and then fill the rest of the pie with the rest of the pudding. Top with the remaining streusel, reserving a little to decorate the top of the whipped cream.

**Chill to Set**
Refrigerate the pie for at least a couple hours until it is firmly set (overnight is best). When it is ready to serve, make the whipped cream topping.

**Make the Whipped Cream Topping**
Add the heavy cream, powdered sugar, and vanilla to a chilled, metal mixing bowl and slowly mix. As the cream starts to form up, kick up the mixer to high. Keep mixing until the whipped cream holds its shape when you pull out the beaters. This usually takes a minute or two. Do not over-whip!

**Finishing Touches**
Add the whipped cream to the pie and sprinkle with more streusel. Cool or serve.

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**Tips**
1. If you want to make a very easy version, you can substitute the homemade pudding for vanilla pudding mix. You can also use a pre-made pastry or graham cracker pie crust and a tub cool whip. I mean the Amish wouldn’t do it, but go ahead, it will still taste great.
2. Do not substitute coconut extract for vanilla. It will taste like sunscreen and people will hate you. Trust me, I know.

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**Attorney Andrea Young**

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**Make the Whipped Cream Topping**

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**Mixing streusel, reserving a little to decorate the top of the whipped cream.**

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**Cases of Interest:**

**October 2021**

[Continued from page 1]
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I hope my wife will forgive me for saying this, but my grandma was probably the best kid’s dessert maker in the whole world. She would have moved the floor with Jacque Torres in a dessert contest where the judges were 12 and under. She knew her audience, and she knew how to press her advantage, much to her grandchildren’s delight.

Given that our firm is currently in the midst of an internal contest to emulate Chuck Yeak in the face with a pie (see a Google Review at charlesboyk-law.com/pie/!), I couldn’t help but think, “What pie I would want to get smushed in the face with?”

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This pie never fails to transport me through my childhood memories of every holiday, birthday, and family gathering of my youth. Every bite is full of nostalgia, with a merciless cornstarch filling

RECIPE: Grandma Borton’s Peanut Butter Streusel Pie

INGREDIENTS:
- 2/3 Cup Sugar
- 4 Cups Whole Milk
- 1/3 Cup Melted Butter
- 1/4 Cup Sugar
- 1 1/4 Cup Crushed Graham Crackers
- 3 Tbsp. Butter
- 1 tsp. Vanilla Extract
- 3 Eggs Yolks
- 1/2 Cup Powdered Sugar
- 1/2 Cup Peanut Butter
- 1 tsp. Salt
- 2 tsp. Vanilla Extract

INSTRUCTIONS:

1. In a bowl, whisk together: 1 cup milk, the cornstarch, salt, egg yolks, and vanilla until smooth. Set aside.

2. On the stove: heat the remaining 3 cups of milk, the butter, and sugar in a saucepan until the mixture thickens enough to coat a spoon. Remove from heat and let cool. Then in plastic wrap, press into the base of a 9” pie plate. Bake in the oven for about 10 min. Cool completely on a wire rack.

3. To make the pudding:

   a. In a bowl, mix the graham crackers and sugar with the melted butter and press into the base of a 9” pie plate. Bake in the oven for about 10 minutes. Cool completely on a wire rack.

   b. In a bowl, mix the graham cracker crumbs and sugar with the melted butter and press into the base of a 9” pie plate. Bake in the oven for about 10 minutes. Cool completely on a wire rack.

   c. In a bowl, mix the graham cracker crumbs and sugar with the melted butter and press into the base of a 9” pie plate. Bake in the oven for about 10 minutes. Cool completely on a wire rack.

   d. In a bowl, mix the graham cracker crumbs and sugar with the melted butter and press into the base of a 9” pie plate. Bake in the oven for about 10 minutes. Cool completely on a wire rack.

4. In a bowl, mix the peanut butter, whipped cream, and chopped nuts. Place the filling in the pie shell and spread evenly.

5. Top with the whipped cream and serve immediately.

The pie was a dependable and loved staple for her grandchildren. As a child, it was my deeply held conviction that her pie was best ever, and you couldn’t convince me otherwise. Nostalgia is a powerful ingredient.