

RECIPE PROVIDED BY: AMANDA MESSINA

Walnut Pie

SERVINGS: 8

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

Ingredients

- Frozen and thawed, or fresh pastry for single-crust 9-9½" pie dish
- 2 eggs
- 1/2 cup butter, melted
- 1 cup light brown sugar
- 1/4 cup white sugar
- 1 tbsp. milk (optional or you can substitute coconut milk)
- 1 ½ tbsp. all-purpose flour
- pinch of salt
- 1 tsp. vanilla extract
- 2 cups roughly chopped walnut halves (approx. 12 ounces, no less)

Directions

1. Preheat oven to 400 degrees F.
2. Put pie crust in oven for 5-10 before pouring filling.
3. In a mixing bowl, beat eggs with a whisk until foamy. Set aside.
4. Mix melted butter and add the brown sugar, white sugar, milk, flour, salt, and vanilla. Stir in the walnuts. Allow mixture to cool before adding eggs and blend together.
5. Pour filling into the prepared pie shell. Bake for 10 minutes at 400 degrees F., then reduce the temperature to 350 degrees F and bake for 35 to 40 minutes, or until the crust is browned and filling is set.

Tip: Do not use Karo syrup! It changes the consistency and the taste.

