



Walnut Maple Pie

Walnut Pie! Yes, walnut pie is really a thing. Similar to pecan pie, but with freshly chopped meaty walnuts, in a custardy base, and the rich flavor of dark maple syrup. This will be your new favorite fall pie, we promise.

Use a dark maple syrup (US grade B) for this recipe if you can. It has a much stronger maple taste than Grade A.

Ingredients

1 9-inch pie shell, frozen for at least 30 minutes (see pie crust recipe)

2 cups roughly @Farmfreshnuts walnut halves and pieces chopped

2 eggs, beaten

1 cup maple syrup (dark robust)

1 tablespoon dark rum, optional

1/2 teaspoon vanilla extract

2 tablespoons melted butter

2 tablespoons all-purpose flour

1/4 teaspoon salt

1/8 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

Method

Make egg, maple syrup base:

Preheat oven to 375°F. In a bowl, mix together the beaten eggs, maple syrup, rum (if using), vanilla extract, melted butter. Sprinkle with flour, salt, cinnamon and nutmeg. Whisk until smooth.

Pour base over walnuts in pie shell:

Spread the chopped walnuts over the bottom of a prepared pie shell. Pour the maple syrup egg mixture over the walnuts.

Bake:

Place the pie in the preheated oven on the middle rack. Place a cookie sheet on the rack underneath to catch any drippings from the pie crust.

Bake at 375°F for 40-45 minutes. After about 20 minutes (about halfway through the baking), you may want to tent the pie crust edges with foil, or use a pie protector, so that the edges don't get burnt.