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# OLD FASHIONED WALNUT PIE

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## **Ingredients:**

1 unbaked pie shell  
1 ½ cup walnut halves  
4 Tbsp unsalted butter  
3 eggs  
1 cup Karo "brown sugar" corn syrup  
¾ cup dark brown sugar, packed  
2 Tbsp whipping cream  
1 ½ tsp vanilla  
1/8 tsp salt



## **Directions:**

1. Preheat oven to 350 degrees.
2. Place walnuts in a large skillet; turn heat to medium high.
3. Cook walnuts for 2 minutes; stir often.
4. Reduce heat slightly; add butter to skillet.
5. "Stir-fry" butter and walnuts until butter melts and browns – be sure not to burn. (This should only take about 3 minutes); remove from heat.
6. In medium bowl, stir (do not beat) together eggs, corn syrup, brown sugar, cream, vanilla and salt.
7. Stir in melted butter/walnut mixture then pour filling into unbaked crust.
8. Bake for 45-50 minutes or until top is golden brown and appears set. \*The pie should still be slightly jiggly in center.
9. Let cool completely at room temperature.
10. Refrigerator until ready to serve.

Tips: Light corn syrup may be substituted for Karo "brown sugar" corn syrup.

Note: This pie also freezes well.

