

English Walnut Pie

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This walnut pie was always a hit at my grandmothers Womans Club bake sales

Ingredients

- - 3 large eggs - $\frac{3}{4}$ cup white sugar - $\frac{3}{4}$ cup light corn syrup - 2 teaspoons vanilla extract - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ cup unsalted butter
- melted and cooled - 1 cup chopped walnuts - 1 (9 inch) deep-dish pie crust

Instructions

1. Preheat the oven to 400 degrees F (205 degrees C). Whisk eggs in a large bowl. Mix in sugar
2. corn syrup
3. vanilla
4. and salt. Whisk in melted butter
5. then stir in walnuts. Pour filling into pie crust. Bake in the preheated oven for 10 minutes. Reduce the heat to 300 degrees F (150 degrees C) and continue baking until set in the center
6. 35 to 45 minutes.