



Magic Maple Custard Walnut Pie

Something strange is happening...

This pie is making its own maple custard filling

- 1 unbaked refrigerated pie crust
 - 3 eggs
 - 1/2 cup granulated sugar
 - 2 Tablespoons unsalted butter, melted
 - 3/4 cup maple syrup
 - 1 package (3.5 oz) butterscotch pudding and pie filling
 - 1/8 teaspoon nutmeg
 - 1/4 teaspoon cinnamon
 - 1/4 cup milk or unsweetened almond milk
 - 1/3 cup chopped walnuts
- Serve with: Whipped cream and fine chopped walnuts as desired

Preheat oven 375 degrees F. Use 9-1/2 pie pan or ruffled pie pan.

Prepare Crust:

Press the pie crust into bottom and sides of pie pan. If using a regular pie pan; flute pastry. For ruffled pie pan; press into the wavy sides of pan. Set aside.

Prepare Maple Walnut Filling:

In mixing bowl, beat eggs until frothy. Add sugar, melted butter and maple syrup. In small bowl, combine dry pudding mix, nutmeg, cinnamon, and almond milk; mix into egg mixture; blend well. Stir in walnuts,

Pour maple walnut filling into prepared pie crust. Bake in preheated 375-degree F oven for 40 minutes or until filling is set and golden brown. If crust browns too quickly, cover crust edges with foil. Remove baked pie from oven. Cool. Chill in refrigerator until serving. Top pie with dollops of whipped cream and fine chopped walnuts. Serves: about 6 to 8

Recipe Inspired by: Mrs. Harry Berns from Indiana

About the Recipe: Magically the filling ingredients blend together into a maple flavored custard, topped with lightly spiced walnut pieces. It's easy to make using an unbaked refrigerated crust. Add a touch of whipped cream and garnish with some fresh forest chopped walnuts.