

Recipes from Nuts 'n May

Maple & Walnut Pie

This is a take on the American Pecan Pie, but its origins lie in the classic French Walnut Tart. The difference is that it uses real maple syrup rather than the hand-made caramel of the original French version (it makes it easier to make and is just as tasty).

It's embarrassingly simple to make for great rewards, both in taste and complements!



Ingredients

For the base:

2 cups	Malt biscuit crumbs
1 tsp	Ground cinnamon
¼ tsp	Ground cloves
125 g	Salted butter
¼ tsp	Vanilla extract

For the filling:

2½ cups	Shelled walnut halves
4 large	Free range eggs
1 ½ cups	Maple syrup
1 med	Lemon, juiced
¼ tsp	Ground cinnamon

Method

Lightly grease a 25cm pie or flan dish and preheat the oven to 320°F / 160°C. Note, it is very important that the dish be leak-proof – do not use a flan tin with a removable base, or you will leak maple syrup all over the kitchen!

Make the base by mixing all of the ingredients together. Melt the butter and stir into the dry mix. Press the mixture into the dish, making sure the crumbs go up the sides to form a full piecrust. Chill for at least 20 minutes before using.

Fill the chilled piecrust with the walnut halves. You can use large pieces if you don't have halves, but the walnut halves look better.

In a bowl, mix together the rest of the filling ingredients and whisk to form a well-blended liquid. Don't overbeat, as it will cause the mix to rise when cooking.

It's a good idea to place the walnut filled pie dish on a baking sheet on the middle shelf of the oven before you pour in the syrup mix as this saves sloshing it all around.

Bake for 30 to 40 minutes. Check how it is going after about 20 minutes. Don't worry if the surface of the pie puffs up or cracks while cooking – this is due to the eggs and it will settle flat when it cools.

Remove from the oven and serve hot or cold. Makes 8 servings.

This can also be made in a sandwich tin and cut into slice pieces, rather than as a pie.