

# PieADay.com

## Maple Walnut Pie

### Ingredients:

Single crust  
1/2 cup brown sugar  
2 tbsp flour  
1 1/4 cup maple syrup  
3 tbsp butter  
1/4 tsp salt  
3 eggs  
1 1/2 tsp maple extract  
1 cup walnut halves

### Directions

Start by preheating your oven to 375°F. In a saucepan mix together your brown sugar, flour, and maple syrup. Place over medium heat and mix together well. Add in your butter and allow to melt. Add your salt. Once the butter completely melts remove from heat and beat your eggs in a separate bowl. Add your maple extract to your beaten eggs and slowly introduce your maple syrup mixture to it while stirring. Empty your filling into your pie crust and sprinkle your walnut halves over top. Spread out your walnuts and carefully transfer to your oven. Bake for 45 minutes, allow to cool, and serve.