

# Walnut Pie

This is kind of like a pecan pie, but with walnuts and no corn syrup.

## Ingredients

- 1 1/2 Cups Brown Sugar
- 2 Tablespoons All-Purpose Flour
- 2 Eggs
- 4 tablespoons butter melted
- 1/2 Cup Milk
- 1 Teaspoon Vanilla Extract
- 1 9-inch Pie Crust, Unbaked
- 1 cup Crushed Walnuts



## Instructions

1. If the pie crust is frozen, let it thaw out first. Combine all ingredients and mix well with a wire whisk. Pour into an unbaked pie shell. Sprinkle the crushed walnuts on top. Bake in preheated 350° oven for 50 to 55 minutes. Pie will rise up while cooking and later, after it comes out of the oven, it will go back down. Let the pie cool for at least an hour. Add some whipped cream or ice cream