

Walnut Pie with Orange and Cinnamon

Servings: 8

Source: Bon Appetit, Nov. 2000 p.218

Ingredients

- 1 Easy Pie Crust, See Below
- 3 large Eggs
- 1 cup Light Corn Syrup
- ½ cup Sugar
- ½ Unsalted Butter, Melted
- 1 teaspoon Grated Orange Peel
- 1 teaspoon Ground Cinnamon
- 1 teaspoon Vanilla
- 1½ cups Walnuts, Coarsely Chopped

Method

Preheat oven to 400°F. Refrigerate pie crust 15 minutes.

Whisk eggs in medium bowl until well blended. Add corn syrup, sugar and melted butter, orange peel, cinnamon and vanilla and whisk until smooth. Stir in walnuts. Pour walnut filling into chilled crust. Bake pie 10 minutes. Reduce oven temperature to 350°F. Continue baking pie until puffed and set in center when dish is gently shaken, about 40 minutes longer. Cool pie completely on rack. (Can be prepared 1 day ahead. Cover and store at room temperature). Cut pie into wedges and serve.

Easy Pie Crust

- 1 c all purpose flour
- ⅓ c cake flour
- 1 tbsp sugar
- ½ tsp salt
- 6 tbsp (¾ stick) unsalted butter, cut into ½ inch pieces
- 2 tbsp chilled solid vegetable shortening, cut into ½ inch pieces
- 3 tbsp (or more) ice water

Blend first 4 ingredients in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 3 tbsp ice water and process until moist clumps form, adding more water by tsp if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; refrigerate 1 hour. (Can be made 2 days ahead. Keep refrigerated. Soften dough slightly at room temp before rolling out.)

Roll out dough disk on floured surface to 12-inch round. Transfer to 9- inch diameter glass pie dish. Fold crust edge under; crimp edge decoratively.