

Redemption Hazelnut Pie

Slices of Life | October 2007



Similar to a traditional pecan pie in texture, this pie's toasty hazelnuts make it extra special. No embellishment is needed, but sweetened whipped cream or vanilla ice cream is always welcome.

PREP: 30 MINUTES BAKE: 45 MINUTES COOL: 3 HOURS OVEN: 350°F

- 1 **RECIPE FLAKY PIE CRUST (SINGLE)**
- 3 **EGGS**
- 1 **CUP DARK-COLORED CORN SYRUP**
- 1/2 **CUP PACKED LIGHT BROWN SUGAR**
- 1 **TSP. VANILLA**
- 1/8 **TSP. SALT**
- 1/4 **CUP UNSALTED BUTTER, MELTED**
- 1 1/2 **CUPS HAZELNUTS (FILBERTS), TOASTED* AND COARSELY CHOPPED**

Prepare *Flaky Pie Crust* and line a 9-inch pie plate; fold under edges.** Set aside.

In a medium bowl lightly beat the eggs just until blended. Add corn syrup, brown sugar, vanilla, and salt. Stir in melted butter and hazelnuts. Pour filling into prepared crust. Bake in a 350° oven for 45 to 50 minutes or until knife inserted in center comes out clean. Let cool completely on a wire rack before serving. Makes 8 servings.

*NOTE: To toast nuts, spread in a 15×10×1-inch baking pan. Roast in a 350° oven for 12 to 15 minutes or until browned. Rub with a clean kitchen towel to remove skins.

**NOTE: For decorative pastry rope edge, trim bottom crust even with edge of pie plate. Brush edge of pastry with a mixture of 1 egg white and 1 tablespoon water. Using two 1/2-inch wide strips of excess pastry, twist pastry strips together on edge of pie plate, pressing lower strip against edge of pie plate at each crossover.

Per serving: 559 cal., 32 g fat (8 g sat. fat), 95 mg chol., 206 mg sodium, 65 g carbo., 3 g fiber, 7 g pro.