



Pine Nut Pie

Source: Inter-Course Cookbook

Serving Size: 6 ~ 8

Prep Time: ~15 min

Cooking Time: ~ 60 min



NOTE: Image is a substitute.

Directions

1. Combine the sugar, brown sugar, eggs, vanilla, flour, cream and butter in a bowl, whisk until well blended.
2. Fold in the pine nuts.
3. Pour into the pie crust
4. Baked at 350 degree F for 50 minutes.

Ingredient List

- ¼ cup regular sugar
- ¾ cup packed dark brown sugar
- 2 extra-large eggs, beaten
- 1 ½ teaspoons pure vanilla extract
- 1 tablespoon all-purpose flour
- 1 tablespoon heavy cream
- 8 tablespoons unsalted butter, melted
- ¾ cup pine nuts
- 1 (9") frozen pie crust