

Golden Syrup Walnut Pie

Mary Grace

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

2 cups Karo light corn syrup
3 eggs, slightly beaten
2 tablespoons margarine,
melted
1 teaspoon vanilla
1/8 teaspoon salt
1 cup walnuts, coarsely
chopped
1 nine-inch unbaked pie
shell

In a bowl, mix together the corn syrup, eggs, margarine, vanilla and salt. Stir in the walnuts. Pour into the pie shell.

Bake in a 400 degree oven for 15 minutes. Reduce the heat to 350 degrees.

Bake for another 30 to 35 minutes. (The filling should be slightly less set in the center than around the edges.)

Per Serving (excluding unknown items): 1196 Calories; 108g Fat (78.4% calories from fat); 50g Protein; 18g Carbohydrate; 6g Dietary Fiber; 636mg Cholesterol; 734mg Sodium. Exchanges: 1 Grain(Starch); 6 1/2 Lean Meat; 17 1/2 Fat.