

Macadamia Nut Cream Pie

Jean Soto - Honolulu, HI

Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

3 tablespoons cornstarch

1/2 cup sugar

1/4 teaspoon salt

1/4 cup chopped

macadamia nuts

4 egg yolks, slightly beaten

2 cups milk, scalded

1 tablespoon butter

1 teaspoon vanilla

1 nine-inch baked pie shell

whipped cream

1/4 cup chopped

macadamia nuts

Preparation Time: 5 minutes

Cook Time: 10 minutes

In a saucepan, combine the cornstarch, sugar, salt and macadamia nuts. Add the egg yolks, stirring until well blended. Stir in the milk slowly.

Cook, stirring constantly, until the mixture thickens. Add the butter and vanilla. Cool thoroughly. Pour into the baked pie shell.

Garnish with sweetened whipped cream and top with chopped macadamia nuts.

(Substitute grated coconut for macadamia nuts to make Coconut Cream Pie.

Per Serving (excluding unknown items): 1600 Calories; 98g Fat (53.8% calories from fat); 33g Protein; 156g Carbohydrate; 6g Dietary Fiber; 948mg Cholesterol; 924mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 2 Non-Fat Milk; 17 1/2 Fat; 6 1/2 Other Carbohydrates.