

Oregon Walnut Pie

This is a recipe from the Stephenson family of Cambria

INGREDIENTS:

- 1 cup sugar
- 1 cup dark corn syrup
- $\frac{1}{4}$ cup melted butter
- 3 eggs, beaten
- 1 teaspoon vanilla
- 1 cup walnuts, broken
- $\frac{1}{2}$ cup shredded sweetened coconut (optional)
- 1 unbaked 9-inch pie shell

INSTRUCTIONS: Preheat oven to 350°. Mix together sugar, syrup,

butter, eggs and vanilla. Fold in walnuts and coconut, if using. Pour into pie shell. Bake until a knife inserted near center of pie comes out clean, 50-60 minutes. Cool on a rack before serving.

Serves 6-8

PER SERVING: 470 calories, 5 g protein, 67 g carbohydrate, 22 g fat (7 g saturated), 95 mg cholesterol, 192 mg sodium, 1g fiber.

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