

Greek Walnut Pie



Prep	Total	Ingredients	Servings
25 MIN	4 HR 15 MIN	11	12

Ingredients

Pie

- 1** box (14.1 oz) refrigerated Pillsbury™ Pie Crusts (2 Count), softened as directed on box
- 2 1/2** cups finely chopped walnuts
- 1/4** cup packed brown sugar
- 2** tablespoons granulated sugar
- 1 1/2** teaspoons ground cinnamon
- 3/4** cup butter or margarine, melted, cooled
- 3/4** cup honey
- 1** tablespoon lemon juice

Topping

- 1/2** pint (1 cup) heavy whipping cream
- 1** teaspoon granulated sugar
- 1** teaspoon vanilla

Steps

- 1** Heat oven to 325°F. Spray 9-inch glass pie pan with cooking spray. Make pie crusts as directed on box for Two-Crust Pie using sprayed pie pan.
- 2** In medium bowl, mix walnuts, brown sugar, 2 tablespoons granulated sugar and the cinnamon. Pour and evenly spread 1/4 cup of the cooled melted butter over bottom of pie crust. Spread walnut mixture evenly over butter. Drizzle another 1/4 cup butter over nut mixture.
- 3** Top with second crust; seal edge and flute. Cut large slits in several places in top crust for steam to escape. Drizzle remaining 1/4 cup butter evenly over top crust.
- 4** Bake at 45 to 55 minutes or until golden brown. About 5 minutes before removing pie from oven, in 1-quart saucepan, cook honey and lemon juice over medium heat, stirring frequently, until mixture has a watery consistency.
- 5** Remove pie from oven; place on wire rack. Slowly pour hot honey mixture evenly over top of hot pie, making sure it seeps into slits in top crust. Cool at least 3 hours before serving.
- 6** Just before serving, in small bowl with electric mixer, beat topping ingredients on high speed about 2 minutes or until stiff peaks form. Spoon topping onto individual servings of pie.