

# Sister's Famous Walnut Orchard Pie

*The walnut harvest at Rancho Los Tularcitos was usually so abundant that my mother — known in her family as “Sister” — changed her pecan pie recipe into a walnut pie. It is more custardy than a classic pecan pie.*

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## INGREDIENTS:

### Crust

- 1 1/3 cups all-purpose flour
- 1 teaspoon sugar
- Pinch of salt
- 1/4 teaspoon baking powder
- 1/2 cup unsalted butter
- 1 egg
- 1 tablespoon ice water

### Filling

- 3 eggs
- 1/2 cup light brown sugar
- 1/2 cup heavy cream
- 1 cup light corn syrup
- 1 1/2 teaspoons pure vanilla
- 1 cup chopped walnuts
- 8 walnut halves

### Topping

- 1 cup heavy cream
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla

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## INSTRUCTIONS: For the crust:

Combine flour, sugar, salt and baking powder in a processor.

Process to combine. Cut butter into pieces and place on flour mixture. Pulse until texture resembles coarse cornmeal.

Beat egg and pour half into a small bowl (reserve other half for another use). Add ice water. Using a fork, beat to combine. Drizzle egg mixture onto flour-butter mixture. Process only until pastry sticks together when pinched. If too dry, add another teaspoon of ice water.

Transfer the pastry to a floured board and push it together with heel of your hand. Wrap in waxed paper or plastic wrap and refrigerate for 20 minutes.

Roll out pastry on a floured board into a 12-inch circle. Fit into a 9-inch glass pie plate. Refrigerate while you prepare the filling.

**For the filling:** Preheat oven to 350°. Whisk the eggs with

the brown sugar, cream, corn syrup and vanilla. Stir in the chopped nuts. Pour into the chilled pie shell and arrange the whole nuts around perimeter. Bake for about 50 minutes, until filling trembles a little in the center when oven rack is jiggled. The filling will continue to cook briefly after pie has been removed from oven. Let cool for at least an hour before serving.

**For the topping:** Whip cream until lightly thickened. Add sugar and vanilla and beat until soft peaks form.

Serve wedges of pie with dollops of whipped cream.

Serves 8

**PER SERVING:** 595 calories, 8 g protein, 53 g carbohydrate, 41 g fat (19 g saturated), 185 mg cholesterol, 130 mg sodium, 1 g fiber.