



White Chocolate Macadamia Nut Pie

Ingredients:

- 1 – 9 ½ or 10 inch unbaked pie shell
- 1 - 12 Ounce can evaporated whole milk
- 4 - Tablespoon butter
- 12 Ounces white chocolate
- 3 – Eggs
- 1 ½ - Cup sugar
- 3 – Generous tablespoon flour
- 1 or 2 – Teaspoon vanilla
- 8 - Ounce +/- macadamia nuts (halved if you like)

Directions:

1. Melt butter in a saucepan. Add milk and chocolate and place over very low heat, stirring constantly. When chocolate is melted, remove mixture from heat.
2. Mix egg, sugar, flour and vanilla. Add to chocolate mixture and stir until well blended.
3. Place nuts into prepared pie shell. Pour filling over nuts (nuts will rise to top).

To Bake:

4. Place pie in preheated 425 degrees oven. Bake for ten minutes or approximately 10 minutes. Reduce heat to 350 degrees. Continue reducing heat to avoid the top becoming too brown or burnt. You may end up as low as 250 degrees.
5. Pie is done when filling cracks around edges and rises ½ to ¾ inches. Remove from oven, cooling completely and refrigerate before serving.