



Prep Time: 10 minutes

Cook Time: 55 minutes

Ingredients:

- * 3 eggs, slightly beaten
- * 2/3 cup sugar
- * 1 cup light corn syrup
- * 1-1/2 cups salted macadamia nuts, chopped
- * 2 Tablespoons butter or margarine, melted
- * 1 teaspoon vanilla extract
- * 1 unbaked 9-inch pastry shell

Preparation:

Combine eggs, sugar, and corn syrup, mixing well. Stir in macadamia nuts, butter, and vanilla. Pour filling into pastry shell.

Bake at 325 degrees F. for 55 minutes or until filling is set.

Yield: 1 9-inch pie