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# Mac Nut Rum Pie

Total time: 1 hr 10 min Yield: 8 Servings

## Ingredients

9 inch pie shell  
3/4 cup macadamia nuts (chopped)  
2 Tbsp unsalted butter (melted)  
1/2 cup granulated white sugar  
3/4 cup dark brown sugar  
3 large eggs  
1 tsp pure vanilla extract  
2 Tbsp dark rum  
3 Tbsp flour  
1 cup whole macadamia nuts

Prep Time: 10 min Cooking Time: 1 hr Total Time: 1 hr 10 min

## Instructions

Preheat oven to 350°F. Layer the chopped macadamia nuts into the bottom of the pre-baked pie shell and set aside. Combine melted butter, granulated sugar, dark brown sugar, eggs, vanilla extract, rum and flour; mix well. Pour the mixture over the chopped nuts. Top with macadamia nuts.

Bake for 50 to 60 minutes on the center rack of the oven or until cooked through. The pie will spring back on top but still jiggle a little until it cools. If the top is getting too dark before the center is done, tent with aluminum foil. Cool for a minimum of three hours. The pie is best made the day before serving.

## Recipe brought to you by:

Chef Lee Anne Wong