

Maple Walnut Butterscotch Pie - A Warm and Nutty Fall Dessert Favorite

When autumn cravings hit or you need a comforting, nutty dessert for your next gathering, this



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7 min

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INGREDIENTS

$\frac{1}{2}$ cup unsalted butter
 $\frac{3}{4}$ cup brown sugar, packed
... cup pure maple syrup
3 large egg yolks
... cup half-and-half
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{2}$ cup chopped walnuts
1 pre-baked pie crust

Whipped cream & extra walnuts for topping

Instructions:

Melt the Butter & Build FlavorIn a medium saucepan over medium heat, melt butter. Add brown sugar and maple syrup. Stir continuously until the mixture is smooth and bubbling gently.

Temper the Egg YolksIn a separate bowl, whisk together egg yolks and half-and-half. Slowly add a spoonful of the hot sugar mixture into the yolks, whisking constantly to prevent scrambling.

Combine & Cook the FillingGradually pour the tempered yolk mixture back into the saucepan. Cook over medium-low heat, stirring constantly, until the mixture thickens to a pudding-like texture (about 6-7 minutes).

Finish with FlavorRemove from heat. Stir in vanilla extract and chopped walnuts.

Assemble the PiePour the warm filling into the pre-baked crust. Smooth the top with a spatula.

Chill & Serve Chill in the refrigerator for at least 4 hours, or until fully set. Top with whipped cream and extra walnuts just before serving.

Tips for Success:

Tempering eggs is key-add hot liquid slowly to avoid scrambling.

Use real maple syrup, not imitation. The depth of flavor is worth it.

Toast your walnuts first in a dry skillet for an even richer flavor boost.

Want to elevate it? Add a pinch of cinnamon or sea salt to the filling.

Serving Suggestions:

Serve with a mug of warm cider or maple-laced coffee

Add a slice alongside Banana Pudding for a cozy dessert bar

Offer bite-sized Caramel Apple Cookies as a crunchy side treat

Storage Tips:

Refrigerator: Store covered in the fridge for up to 5 days.

Freezer: Can be frozen for 1-2 months-wrap tightly and thaw in the fridge overnight.

Best served cold or slightly cool; do not reheat.

More Recipes You'll Love:

Pumpkin Spice Muffins - the coziest baking aroma ever

Chocolate Chip Cookie Dough Brownie Bombs - for chocolate lovers who want a decadent bite

Pecan Pie Bars - nutty, gooey, and easy to serve at holiday gatherings

Final Thoughts:

DIRECTIONS

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4. **Finish with : Flavor**Remove from heat. Stir in vanilla extract and chopped walnuts.
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9. **Toast your walnuts first in a dry skillet for an even richer flavor boost.**
10. **Want to elevate it? Add a pinch of cinnamon or sea salt to the filling.**
11. **Serving Suggestions:** This pie is a standout all on its own, but here are a few fun pairings and dessert board ideas:

12. Serve with a mug of warm cider or maple-laced coffee
13. Add a slice alongside : Banana Pudding for a cozy dessert bar
14. Offer bite-sized : Caramel Apple Cookies as a crunchy side treat
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19. Chocolate : Chip Cookie Dough Brownie Bombs - for chocolate lovers who want a decadent bite
20. Pecan : Pie Bars - nutty, gooey, and easy to serve at holiday gatherings
21. Final Thoughts: If you love butterscotch pudding, maple pecan anything, or no-fuss pies with maximum impact, this Maple Walnut Butterscotch Pie is your dream dessert. Make it once and it'll become a new holiday tradition-or your next "just because" treat.
22. Tried it? Let me know in the comments and follow ChefManiac for more cozy, classic bakes that always hit the sweet spot.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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