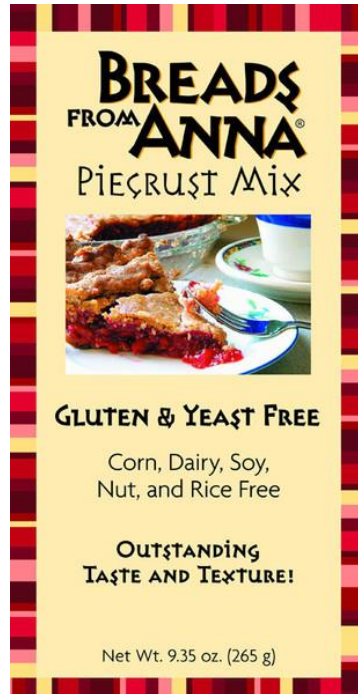


# Maple Walnut Tart

Recipe courtesy of [Breads From Anna®](#)



## Ingredients

- 1 package Breads From Anna® Pie Crust mix
- 1/4 cup milk or water (or non-dairy alternative)
- 3/4 cup canola oil

**\*pie crust will make two 9 inch crusts. You can freeze one to use later or for a thicker crust you may use the entire mix for one 9 inch pie crust.**

## Filling

- 2-1/4 cup walnuts, chopped
- 5 tbsp butter, melted
- 1 cup maple syrup (pure maple syrup for best results)
- 2 eggs
- 1 tbsp brandy (optional)
- 1 tsp vanilla
- 1/2 tsp salt

## Directions

1. Preheat oven to 350 degrees.
2. Combine 1/4 cup milk or water and 3/4 cup oil into a large bowl.
3. Press bottom crust into standard 9-1/2" glass pie dish or 10" tart pan.
4. Coat crust with egg wash and bake for 10-15 minutes.
5. In the bowl of a food processor, add walnuts, maple syrup, melted butter, brandy, eggs and vanilla. Pulse until well blended.
6. Let this mixture stand in the refrigerator for one hour.
7. Stir to recombine ingredients (they may separate once chilled).
8. After mixture has chilled spread into tart/pie crust and bake at 350 degrees for 40 minutes or until filling is firm.

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