



Macadamia Cream Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Crust:

- 6 to 8 macadamia white chocolate cookies, crushed
- 1 TBS sugar
- 4 TBS melted butter

Filling:

- 2 cups half and half
- 1 cup whole milk
- 3/4 cup roasted macadamia nuts
- 1/2 cup sugar
- 1/8 tsp salt
- 5 large egg yolks
- 1/4 cup cornstarch
- 2 TBS butter
- 1 tsp vanilla extract
- 1 cup whipped cream

Instructions

1. Grease pie pan with butter and mix cookie crumbs, 1 TBS sugar and 4 TBS melted butter.
 2. Press mixture into pie pan and bake at 325 for 10 to 15 minutes, remove and allow to cool.
 3. Chop nuts in food processor/blender to coarse pieces. Remove 1/4 cup for garnish.
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4. Continue processing remaining nuts until they reach the consistency of creamy peanut butter.
 5. In a saucepan, bring milk, half & half, sugar and salt to simmer over medium-high heat.
 6. Add macadamia nut butter to saucepan and mix until combined. Remove from heat.
 7. In medium sized bowl, combine yolks and cornstarch with a whisk.
 8. Add hot milk mixture to yolks 1 cup at a time, whisking vigorously.
 9. Return to saucepan. Return mixture to heat and boil for 1 minute.
 10. Remove from heat. Mix butter and vanilla into mixture until completely blended.
 11. Pour custard into pie crust. Cover with plastic wrap and refrigerate for at least 3 hours.
 12. Top chilled pie with whipped cream and sprinkle with chopped nut pieces.