

Nut Pie:

Amounts are for 3 to 4 pies.

The pie has two parts : 1.) A nut pie crust, 2.), the nut mixture.

- Preheat the oven to 180 degrees.
- Mix in a big bowl:
 - 8 cups of flour
 - 1.3 cups of brown sugar
 - 1 teaspoon cinnamon (optional)
 - 1 teaspoon baking powder
 - 1/2 teaspoon of salt. Add
 - 400 gr' of melted margarine (less than 1% trans) and mix it into the mixture.
 - Press the mixture into tart pans and bake it for 7 minutes.
- Prepare the nut mixture. Mix in a large bowl
 - 1.3 cups soy milk
 - 12 tablespoons cornstarch
 - Whisk until the cornstarch is dissolved and the mixture is foamy. Add:
 - 6 cups of brown sugar
 - 2.6 cups of maple syrup
 - 8 tablespoons melted margarine
 - 3 tablespoons vanilla concentrate
 - 1 teaspoon salt
 - Mix until smooth. Add and mix in:
 - 8 cups of chopped walnut or cashew or mixed
- Spread the mixture onto the pie crust.
- Bake for 30 minutes or until mixture is bubbling rapidly.
- Cool for at least two hours, better in the fridge, before cutting.