Maple & Walnut Pie

1 refrigerated pie crust

1 1/2 cups maple syrup

3 eggs

6 tb butter, room temp

1/3 cup sugar

1/4 cup brown sugar, packed

2 cups chopped toasted walnuts

1 tb vanilla

1/4 tsp (or less) freshly grated nutmeg

Preheat oven to 450 degrees. Prepare the pie crust in a 9-inch pie plate. Prick bottom and sides with a fork and line crust with a double thickness of foil. Bake 8 minutes, remove foil and bake another 5 minutes and cool. Lower oven temp to 350.

In a small saucepan bring maple syrup to a boil, reduce to a simmer, uncovered for 10-12 minutes or until syrup has reduced to about 1 cup.

Beat eggs with electric mixer on medium-high until thick and lemon-y colored, about 5 minutes.

In another mixing bowl beat butter on high speed for 30 seconds. Add sugar and brown sugar. Beat in syrup and eggs. Fold in walnuts, vanilla and nutmeg. Pour into pie crust.

Bake pie on a baking sheet lined with foil for 35 minutes or until set around the edges are set. Let cool and serve with vanilla ice cream.