

**Grandma's Walnut Honey Pie from "Our Iowa" magazine, Dec/Jan 2017**

3 eggs

1 cup packed brown sugar

Dash salt

1 cup JohnsonHoneyFarm.com Wildflower Honey

3 Tbsp Butter, melted

1 Tsp Vanilla Extract

2 Tbsp plus 1 Cup coarsely chopped Iowa black walnuts (divided)

1 9-inch Unbaked Pastry Shell

In a large bowl, beat eggs. Stir in brown sugar, salt, honey, butter, vanilla and 2 Tbsp walnuts until well blended. Pour into pie crust. Sprinkle remaining 1 Cup walnuts over the top. Bake at 350 degrees for about 1 hour or until knife inserted in the center comes out clean.