

## Chef from the Hood Recipes



**Chef:**  
Joyce Sharpe

**Recipe:**  
Macadamia Nut Pie!

### Ingredients:

#### For three 9" pie crusts:

3 cups flour 1 1/4 cups shortening  
1 teaspoon salt  
4 tablespoons water  
1 tablespoon white vinegar  
1 egg

#### Filling for one pie:

1 envelope unflavored gelatin  
3/4 cup sugar  
1/8 teaspoon salt  
1 1/4 cups milk 3 large eggs, separated  
1/2 cup chopped macadamia  
nuts(unsalted or use your hands to rub  
off excess salt before chopping)  
1/2 cup finely shredded coconut  
1 nine-inch baked pie shell  
1 pint whipping cream, stiffly beaten and  
slightly sweetened with sugar Some extra  
chopped macadamia nuts & shredded  
coconut to top pie

**To make pie crust:** Preheat oven to 425°. Cut shortening into flour and salt until crumbled. Mix together water, white vinegar and egg. Add to flour mixture until it holds together. Divide into thirds and roll out each on a floured board. Place each circle in a pie plate and trim edges. Prick dough with a fork or use weights to keep pie shell from shrinking. Bake for 12 minutes or until light brown. If making one pie, wrap the additional crusts and freeze. Good for future use!

**To make pie filling:** Place gelatin, sugar and salt in top pot of a double boiler. Add milk and beat in just the egg yolks. Place top pot over simmering water and cook, stirring until mixture is slightly thickened. Remove from heat, cool and chill. Beat egg whites with very clean beater, add to cooled, thickened custard. Add nuts and coconut. Pour into single pie crust. Top with whipped cream, decorate with nuts and coconut.

Serves 6, double recipe to serve 12.