



COLD HOLLOW CIDER MILL

BOILED CIDER PIE

- Ingredients: 1 cup [Cold Hollow Cider Jelly](#)
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- 2/3 cup [Cold Hollow Maple Sugar Granules](#)
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- 1 ¼ cups [Cold Hollow Pure Maple Syrup](#)
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- ¼ cup butter, melted
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- 7 eggs
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- ¾ cup chopped [Cold Hollow Mapled Walnuts](#)
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- 2 nine-inch piecrusts (or make your own piecrusts)
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Mix ingredients together and pour into piecrusts. Bake at 350° for 45-50 minutes. Center will not be set. Let cool and set before serving. Makes 2 nine-inch pies or 6 mini pies.
