

## Salty Honey Pie

Blog post: <https://korenainthekitchen.com/2018/11/12/salty-honey-pie/>

*Adapted from Four and Twenty Blackbirds Pie Shop, via [South Brooklyn Post](#). Makes one 9" pie, about 12 servings (this is a sweet, rich dessert so small slices are good!).*

Have prepared one blind-baked 9" pie shell - my favourite pie crust recipe is [this one](#), and I use [Stella Park's blind-baking method](#).

Preheat the oven to 350°F (325°F convection).

In a medium bowl, whisk together to form a paste:

**1/2 cup unsalted butter melted**  
**3/4 cup granulated white sugar**  
**2 tbsp fine cornmeal (white or yellow)**  
**1/4 tsp fine salt**

Add:

**3/4 cup liquid honey**  
**1/2 cup cream**  
**3 beaten eggs**  
**2 tsp white vinegar**  
**1 tsp vanilla or the seeds scraped from 1 whole vanilla bean**

Whisk until well blended, but try not to incorporate too much air in the mixture. Pour the filling into the pre-baked pie crust.

Set the pie on a baking sheet and bake in the preheated 350°F (325°F convection) oven for 45-60 minutes, until the filling puffs up like a microwaved marshmallow. The edges should be set and the middle slightly wobbly. Remove from the oven and allow to cool completely.

Before serving sprinkle the top of the pie generously with **1-2 tbsp flaky sea salt**, such as Maldon (I ended up adding a bit more salt after tasting the pie).

Cut into slices and serve with **unsweetened whipped cream**.

Leftovers can be kept up to 4 days in the fridge or 2 days at room temperature, but good luck with that ;)