

## Maple Cream Pie

### Ingredients:

- Pastry for single crust 9" pie (an already prepared graham cracker crust can be used)
- ¼ cup cornstarch
- ¼ teaspoon salt
- 1-¾ cups milk divided
- ¾ cup plus 1 Tablespoon maple syrup, divided
- 2 eggs yolks, lightly beaten
- 2 Tablespoon butter
- 1 cup heavy whipping cream

1. Line a 9" pie plate with crust. Trim 1/2" beyond edge of dish. Flute edges. Line un-pricked pastry shell with double thickness of heavy-duty foil (or preferred method of blind baking a pie crust). Bake at 450 degrees for 5 minutes longer. Cool on wire rack.
2. For filling, combine cornstarch and salt in a large saucepan. Stir in ½ cup milk until smooth. Gradually stir in remaining milk and ¾ cup maple syrup. Cook and stir over medium heat until thickened and bubbly. Reduce heat, cook and stir 2 minutes longer. Remove from the heat. Stir in a small amount of hot filling into egg yolks (tempering); return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from heat. Gently stir in butter. Cool to room temperature without stirring
3. In a chilled small bowl, beat cream on high speed until stiff peaks form. Fold remaining syrup into cream; frost top of pie. Refrigerate overnight.