

MAPLE CREME PIE

From: Polly's Pancake Parlor, Sugar Hill

Ingredients

- 1 blind baked pie shell
- 3 eggs
- 3 tbsp flour
- 1 1/2 cup maple syrup
- 3/4 cup heavy or whipping cream

Maple Whipped Cream

- Pint of heavy or whipping cream
- 4 tbsp maple sugar



Directions:

1. Blind bake your favorite pie crust recipe and let cool.
2. Preheat oven to 350 degrees. Beat eggs adding flour gradually. While beating, pour in the syrup and cream gently.
3. Pour into baked pie shell and bake for 40 minutes.
4. While pie is cooking, whip up a pint of cream, add maple sugar and whip to stiff peaks - add more sugar to taste.
5. Let pie cool then top with maple whipped cream.
6. Sprinkle maple sugar over top, slice and serve cold!