

Maple Syrup Pie (Tarte au Sirop d'érable)

Restaurant Aux Anciens Canadiens, Quebec, Canada

Yield: Serves 8 to 10 (9-inch pie)

Active Time: 25 min

Total Time: 2 ½ hr

INGREDIENTS

9 inch pie shell

1 ½ cups packed light brown sugar

2 large eggs at room temperature

½ cup heavy cream

1/3 cup pure maple syrup (preferably medium)

2 teaspoons unsalted butter, melted.

PREPARATION

Preheat oven to 350F

Whisk together brown sugar and eggs until creamy. Add cream syrup, and butter, then whisk until smooth. Pour filling into pie shell

Bake pie in lower third of oven until pastry is golden and filling is puffed and looks dry but still trembles, 50-60 minutes. Cool on a rack to room temperature (filling will set as pie cools)