



Quebecois Maple Cream Pie

Ingredients

- 3/4 cup maple syrup (dark)
- 2 1/4 cups heavy cream
- 4 egg yolks
- 1 egg
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon distilled white vinegar
- 1 (9 inch) pie shell, baked



Directions

Preheat oven to 300 degrees F (150 degrees C).

Place the pie crust in its plate in a large, shallow baking pan lined with foil in case of a boil-over.

Bring maple syrup to a boil in a heavy saucepan over medium heat, and cook for 5 to 7 minutes, to reduce syrup down by about one-quarter. Stir in cream, bring the mixture to a simmer, then remove from heat.

Whisk egg yolks and egg together in a large bowl. Very gradually add the cream mixture to the eggs, about 1/4 cup at a time, whisking constantly. Stir in salt, vanilla extract, and vinegar. Pour the batter into the prepared pie crust.

Bake until the pie is mostly set but jiggles slightly when moved, about 1 hour. Let cool before serving.

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