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Maple Cream Pie

From *Cooking from Quilt Country*
by Marcia Adams



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Ingredients:

1 14-ounce can sweetened
condensed milk
2/3 cup maple syrup
Dash of salt
1 baked pie shell
1 Cup heavy whipping cream
1/4 cup confectioners' sugar
1 teaspoon vanilla extract
3 Tablespoons toasted
chopped pecans

Directions:

~In a medium saucepan, combine the condensed milk, maple syrup, and salt.
~Cook over low heat, stirring constantly until mixture bubbles up, then cook, uncovered, for 4 minutes, watching carefully to prevent scorching.
~Pour into the baked pie shell. Let cool completely, about 3 hours.
~In a chilled bowl, combine the cream, confectioners' sugar, and vanilla. Beat until stiff peaks form.
~Spread on the cooled pie and top with toasted pecans. Chill until ready to serve.