

# 2018 Addison County Fair & Field Days

## ACMSA Maple Contest Recipes

### Maple Custard Pie (Submitted by Jill Rainville)

#### Ingredients:

1 cup pure maple syrup  
2 cups heavy cream  
1 large egg plus 4 large egg yolks

1 tsp pure vanilla extract  
½ tsp coarse salt  
Pinch freshly grated nutmeg



#### Instructions:

1. Preheat oven to 375°.
2. Line crust with parchment and fill with pie weights or dried beans.
3. Bake until crust is set, 25-30 mins.
4. Remove pie weights and parchment.
5. Continue to bake until bottom of crust is lightly browned, about 10 mins more.
6. Let cool completely on a wire rack, about 1 hour.
7. While the crust is cooling, reduce oven temperature to 300°.
8. Place syrup in a large saucepan over medium-high and cook until reduced by a quarter, 5-7 mins.
9. Stir in cream and bring to a simmer; remove from heat.
10. In a medium bowl, whisk together egg, yolks, vanilla, salt, and nutmeg.
11. Whisking constantly, slowly add cream mixture to egg mixture.
12. Strain custard mixture through a fine-mesh sieve into a large glass measuring cup.
13. Pour custard into crust and place on a rimmed baking sheet. Bake until filling is just set but still slightly wobbly, 45-60 mins.
14. Let cool to room temperature before serving.