

2021 Addison County Fair & Field Days

ACMSA Maple Contest Recipes

Maple Cream Pie (Submitted by John Van Hoesen)

Ingredients:

2 ¼ cups whole milk
2 cups maple syrup
3 large egg yolks

½ cup all-purpose flour
1 tablespoon corn starch
2 teaspoons vanilla



Instructions:

Homemade Baked Pie Crust -

1. Bake and cool a single butter-shortening pie crust (use ice-milk instead of ice-water).

Maple Filling -

2. Blend milk, syrup, and egg yolks.
3. Whisk flour and cornstarch together.
4. Whisk 1 cup milk mixture into flour mixture.
5. Whisk in remaining milk mixture.
6. Transfer all to a large no-stick saucepan.
7. Whisk constantly over medium heat until it boils.
8. Once the maple filling is brought to a boil, cook and additional 2 minutes, stirring constantly.
9. Remove from heat.
10. Add vanilla and stir in.
11. Pour into pie crust.
12. Chill pie.

Real Whipped Cream Topping -

13. Beat 1.5 pints heavy whipping cream to taste with sugar, vanilla, and stabilizer as desired. Spoon the whipped cream around the edge of the pie and then fill in toward center.