

Maple Custard Pie

To make a 9-inch pie

1 cup heavy cream	1 teaspoon vanilla extract
1 cup milk	4 eggs
½ cup pure maple syrup (<i>see page 2</i>)	A 9-inch short-crust pastry pie shell, baked and cooled (<i>page 128</i>)

Preheat the oven to 325°. In a small, heavy saucepan, warm 1 cup of cream, the milk, maple syrup and vanilla over moderate heat, stirring occasionally, until small bubbles appear around the edges of the pan. Remove the pan from the heat and cover to keep warm.

With a wire whisk or a rotary or electric beater, beat the eggs in a bowl for 2 or 3 minutes until they begin to thicken and cling to the beater. Beating constantly, pour in the maple mixture in a slow, thin stream. Pour the filling into the pie shell. Then bake in the middle of the oven for about 40 minutes, or until a knife inserted in the center comes out clean. Remove the pie from the oven and let it cool to room temperature.

RUM CREAM

½ cup heavy cream, chilled	1 tablespoon light rum ^{maple syrup}
2 tablespoons confectioners' sugar	¼ cup finely chopped walnuts

Just before serving, whip ½ cup of cream in a chilled bowl with a wire whisk or a rotary or electric beater. As soon as the cream begins to thicken, add the ~~confectioners' sugar~~ ^{maple syrup} and continue to whip until the cream forms soft peaks on the beater when it is lifted from the bowl. ~~Then beat in the rum. Mound the cream in the center of the pie, and sprinkle the chopped walnuts in a ring around it. Serve at once.~~ *Pass whipped cream around.*