

Maple Syrup Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		Pastry Dough
1 1/2	cups	light brown sugar - lightly packed
2	large	eggs - room temp
1/2	cup	heavy cream
1/3	cup	maple syrup - dark amber
2	teaspoons	unsalted butter - melted

Preheat oven to 350.

Roll out dough into an 11 inch round on a lightly floured surface with a floured rolling pin and fit into an 8 inch glass pie plate. Trim excess and crimp decoratively.

Whisk together brown sugar and eggs until creamy. Add cream, syrup and butter, then whisk until smooth. Pour filling into pie shell.

Bake pie in lower third of oven until pastry is golden and filling is puffed and looks dry but still trembles, 50 to 60 minutes. Cool on a rack to room temp.

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Pastry Dough

Amount	Measure	Ingredient - Preparation Method
3/4	stick	cold unsalted butter - 1/2" cubes
1 1/4	cups	all-purpose flour
2	tablespoons	cold vegetable shortening
1/4	teaspoon	salt
2	tablespoons	ice water

By hand: Blend together flour, butter, shortening and salt in a bowl with your fingertips or a pastry blender until most of it is a coarse meal, with rest in small lumps. Drizzle 2 tbsps ice water evenly over and gently stir with fork.

Processor: Pulse together flour, butter, shortening and salt in processor until most resembles coarse meal. Add 2 tbsps ice water and pulse 2 to 3 times to incorporate.

Test: Gently squeeze a small handful, it should hold together without crumbling apart. If it doesn't, add more ice water, 1 tbspn at a time stirring or pulsing 2-3 times.

Turn out onto a work surface and divide into 4 portions. With heel of your hand, smear each portion once in a forward motion to distribute fat. Gather dough and form it, rotating it on work surface, into a disk. Chill, wrapped in plastic wrap, until firm, at least 1 hour.

Yield: "9 inch"