

## Maple Cream Pie

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### Why the Recipe is Special

Maple anything has always been a hit in my family. The ground walnuts are a wonderful addition to the crust. And who doesn't like cream pie, especially maple? To quote Joey Tribbiani " Maple...good. Cream pie...good. Need I say more? Enjoy!

### Ingredients

#### Pastry

1/3 cup (1 1/2 ounces) walnuts

1 tablespoon granulated sugar

1 1/2 cups (6 3/4 ounces) all-purpose flour, plus more for dusting

1/2 teaspoon kosher salt

8 tablespoons (1 stick) cold, unsalted butter, cut into pieces

2 to 4 tablespoons ice water

#### Filling

1 1/4 cup pure maple syrup

6 large egg yolks

1/4 cup cornstarch

2 cups whole milk

1 cup heavy cream

1/2 teaspoon kosher salt

2 tablespoons unsalted butter

#### To Finish

1 cup cold heavy cream, whipped to soft peaks

### Directions

Prepare the pastry: In the bowl of a food processor combine the walnuts and the sugar and pulse until the nuts are finely ground. Add the flour and salt and pulse to combine. Add the butter and pulse until the mixture is the texture of coarse meal with some pea-sized pieces.

Add 2 tablespoons water and pulse until the dough is evenly moistened. The dough should hold together when squeezed but not be too wet. Add up to two more tablespoons of water if necessary. Tip the dough out onto a piece of plastic wrap and form it into a disc. Chill for at least one hour and up to 2 days. (Alternatively you can freeze the dough for up to 1 week.)

Preheat the oven to 375°F. On a lightly floured surface, roll the dough out into a 13-inch round (about 1/8th inch thick). Transfer the dough to a 9-inch standard pie plate. Trim the excess dough and fold it to make a decorative edge. Wrap in plastic and freeze for at least 15 minutes.

Line the frozen shell with parchment paper and fill with pie weights. Bake the crust until the edges are lightly golden and the bottom crust (under the parchment) is dry, about 25 minutes. Remove the parchment and weights and continue to baked the crust until it is golden brown, 15 to 20 minutes. Transfer to a rack to cool completely. Set a fine mesh sieve next to the crust for later.

Prepare the filling. In a small saucepan, bring the maple syrup to a boil over medium heat. Continue to cook the syrup until it has reduced by about 1/2, about 12 minutes. You should have between 2/3 cup and 3/4 cup reduced syrup.

In a medium saucepan, whisk the egg yolks with the cornstarch until smooth. In a slow stream, while whisking, add the milk and the cream. Add the salt and the butter and the reduced syrup. Don't worry if the syrup seizes. It will smooth out in the next step.

Cook the milk mixture on medium heat, stirring constantly with a wooden spoon, until it has thickened and come to a very low boil, about 7 minutes. Cook the custard one minute more and then pour it through the sieve into the cooled crust and spread it out evenly. Press a piece of wax paper directly onto the surface of the custard and transfer the pie to the fridge. Chill the pie for at least 4 hours or up to overnight. To serve, top the pie with the whipped cream.