

## Maple Walnut Cream Pie

Another recipe to use those leftover EGG YOLKS. The pie is light in texture and has a nice maple flavor. The pastry cutouts are a nice way to use up the leftover pie dough.

1 pastry shell (9-inches), baked

1 cup pure maple syrup or  
maple-flavored pancake syrup

1/2 cup milk

2 egg yolks, lightly beaten

1 envelope (1 Tb.) unflavored gelatin

1/4 cup water

1 tsp. maple flavor or extract

1 cup whipping cream, whipped

3/4 cup walnuts, chopped

Sweetened whipped cream

Baked pastry cutouts\* (optional)



Combine syrup and milk in small saucepan. Cook on low heat just until hot. Do not boil.

Stir small amount of hot mixture gradually into egg yolks.

Return egg mixture to saucepan. Bring to a boil on medium heat. Simmer 1 minute.

Soften gelatin in water. Remove saucepan from heat.

Add softened gelatin and maple flavor. Stir until gelatin dissolves.

Refrigerate until mixture begins to thicken.

Fold whipped cream into maple mixture. Fold in nuts.

Spoon into cooled baked pie crust. Refrigerate 2 hours or until firm.

Garnish with whipped cream and baked pastry cutouts, if desired.

Refrigerate leftover pie.

Yield: 6 to 8 servings.

NOTE: 2 cups of frozen whipped topping can replace the whipping cream. My Quick Pancake Syrup, found in this Cookbook, can replace the maple syrup or pancake syrup.

\*For baked pastry cutouts roll dough scraps together. Cut into desired shapes.

Brush with beaten egg white or milk, if desired.

Bake at 425 degrees for 5 minutes or until golden brown. Cool.