

Backwoods Pie

Maple sap usually begins to flow in March. It is boiled over fires, then made into maple syrup and sugar. That's the inspiration in Quebec and Ontario for sugaring-off parties. Revelers pour hot maple syrup on the snow and eat it when it hardens—

Pastry for Single-Crust Pie (recipe, page 51)

4 eggs

**1½ cups pure maple syrup or
maple-flavored syrup**

¾ cup packed brown sugar

½ cup light cream or milk

½ teaspoon vanilla

½ teaspoon ground allspice

¼ teaspoon salt

**Unsweetened whipped cream
(optional)**

Prepare Pastry for Single-Crust Pie. On lightly floured surface roll dough to a circle 12 inches in diameter. Line a 9-inch pie plate. Trim to ½ inch beyond edge. Flute edge high. *Do not prick.* Bake in a 450° oven for 5 minutes. Cool on wire rack.

In bowl beat eggs slightly with rotary beater or fork. Stir in maple syrup, brown sugar, light cream, vanilla, allspice, and salt; beat with a rotary beater just till smooth.

Place pastry shell on oven rack; pour filling into partially baked pastry shell. To prevent overbrowning, cover edge of pie with foil. Bake in a 350° oven for 30 minutes. Remove foil; bake 30 minutes more or till knife inserted off center comes out clean. Cool on wire rack. Garnish with whipped cream, if desired. Makes 8 servings. □