

Maple Cream Meringue Pie

Prep time: 30 minutes; Bake time: 12-15 minutes at 350



1 9-inch pie crust, baked

For the maple cream:

2 tablespoons cornstarch

1/4 cup water

1 cup maple syrup

1 cup heavy whipping cream

2 egg yolks, lightly beaten

3 tablespoons butter

For the meringue:

3 eggs whites

1/2 teaspoon vanilla

1/4 teaspoon cream of tartar

6 tablespoons sugar

Preheat your oven to 350 degrees.

In a small saucepan, combine the cornstarch and water until smooth. Mix in the syrup and cream and cook over medium-high heat while stirring until thickened and bubbly. Reduce the heat to medium and cook for 2 minutes while stirring. Remove from heat. Stir a small amount of the hot filling into the egg yolks and then whisk that back into the pan. Bring to a gentle boil and cook while stirring for two more minutes. Remove from the heat, pour it into a fine mesh strainer to catch any cooked eggs, and then add the butter into the strained mixture. Stir until the butter is melted. Pour into the baked pie crust.

In a large bowl, beat the egg whites, cream of tartar, and vanilla on medium-high speed using the whisk attachment until soft peaks form. Slowly add the sugar, one tablespoon at a time, on high speed until stiff glossy peaks form and the sugar is dissolved. Spread this over the hot filling, making sure that the meringue seals to the crust.

Bake for 12-15 minutes until the meringue is golden brown. Cool for one hour and refrigerate for at least 3 hours before serving. Store in the fridge.

Source: Taste of Home Fall Baking Cookbook

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