

Maple Syrup Pecan Pie

Ingredients:

1 ½ cups maple syrup
6 eggs
2 tbsp butter, melted
2 tsp vanilla extract
1 cup pecan pieces

Whipped cream:

1 cup whipping cream
½ cup maple syrup

Directions for combining ingredients:

1. Adjust oven rack to upper-middle position and preheat oven to 325 degrees. Butter a 9-inch pie pan.
2. Whisk all the ingredients together and pour into pie plate.
3. Bake for 45 minutes.
4. Beat the heavy cream with the maple syrup until stiff peaks form.
5. After pie has cooled, top with whipped cream and serve. Serves 8-10.