THE J.M. SMUCKER Co

Creamy Maple Pie

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	10	N/A

Ingredients

- **Pastry:**
- 1 1/3 cup (325 mL) Robin Hood® Original All Purpose Flour

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- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) all vegetable shortening
- 3-6 tbsp (45-90 mL) ice cold water
- **Filling:**
- 1 1/2 cups (375 mL) maple syrup
- 2 eggs
- 1/2 cup (125 mL) brown sugar
- 1/2 cup (125 mL) Carnation® Evaporated Milk, Regular, 2% or Fat Free

  Evaporated Milk

- **Garnish:**
- whipped cream, optional

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 3:

Blend flour and salt in medium mixing bowl.

Step 4:

Cut shortening into flour mixture, using a pastry blender, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 5:

Sprinkle half the recommended amount of ice cold water over the flour mixture. Stir with a fork, adding enough water to make a dough that holds together.

Step 6:

Shape dough into a ball. Roll on lightly floured surface. Fit into a 9" (22.5cm) pie plate. Flute edges if desired.

Step 8:

Combine all ingredients in medium bowl. Pour into crust. Bake in preheated oven 55-60 minutes or until puffed and golden. Remove. Serve warm with whipped cream.

Images

