

The Epicure in Light

by Rob Davidson



Maple Sugar Pie

Pie Crust Pastry for a 9-inch pie shell

8 tablespoons unsalted butter, cold

1 1/3 cups + 4 tablespoon pastry flour or 1 1/3 cups (dip and sweep method) bleached all-purpose flour

1/4 teaspoon salt

2 1/2 to 3 1/2 tablespoons ice water

1 1/2 teaspoons cider vinegar

1/2 cup Fine chopped almonds

Filling

1 1/2 cups packed light brown sugar

2 large eggs at room temperature

1/2 cup heavy cream

1/3 cup pure maple syrup (preferably dark amber)

2 teaspoons unsalted butter, melted

1/2 cup roasted almonds

Roll out dough on a lightly floured surface with a floured rolling pin and fit into an 9-inch glass pie plate. Trim excess dough and crimp edges decoratively.

Whisk together brown sugar and eggs until creamy. Add cream, syrup, and butter, then whisk until smooth. Mix in almonds. Pour filling into pie shell.

Bake pie in lower third of oven until pastry is golden and filling is puffed and looks dry but still trembles, 50 to 60 minutes. Cool on a rack to room temperature (filling will set as pie cools).