

# Natrel®

## Mini Maple Sugar Pies

Everything tastes better when it's mini, so why not make these individual-sized maple sugar pies?



SERVES

36



PREPARATION TIME

40MIN.

### Ingredients

#### Almond and Maple Crust

1 cup all-purpose flour  
1 cup almond meal  
2 tbsp. brown sugar  
Pinch of salt  
? cup unsalted butter, cold and cubed  
½ cup Natrel Partly Skimmed Maple Milk

#### Filling

1 cup brown sugar  
1 oeuf  
¼ cup all-purpose flour  
Pinch of salt  
1½ cups Natrel Lactose Free 35% Whipping Cream  
½ cup Natrel Partly Skimmed Maple Milk  
2 tbsp. maple syrup

#### Decorations

¾ cup sugar  
? cup light corn syrup  
? cup water  
¼ cup maple syrup

### Preparation

#### Almond and Maple Crust

1. Preheat oven to 350°F.
2. In a food processor, combine the flour, almond meal, brown sugar and salt.
3. Add the butter and pulse until mixture resembles coarse meal, with butter the size of peas.

4. Add the partly skimmed maple milk. Pulse until the dough just begins to hold together. Add more milk, as needed.
5. Remove the dough from the food processor and place it on a lightly floured surface. Form a ball.
6. Place in plastic wrap and refrigerate for 30 minutes.
7. Depending on the type of pan you are using, you can either use the outside or the inside to line your pie pans with dough. Grease and lightly flour the mini-pie pans.
8. Once out of the refrigerator, roll the dough to the desired thickness on a lightly floured surface. With a round cookie cutter, cut out circles of dough. Place in the mini-pie plates.
9. Bake for 7 minutes or until the crusts look dry.
10. Remove the crusts from the pans and place on a baking sheet lined with parchment paper.

## **Filling**

1. In a medium saucepan, whisk all the ingredients together.
2. Bring to a gentle boil, stirring constantly. Simmer for about a minute.
3. With a spoon, add filling to each crust. Bake until the filling bubbles, about 8 minutes. Place the baking sheet on a cooling rack.

## **Decorations**

1. Line a baking sheet with parchment or waxed paper.
2. In a small saucepan, add ingredients to a boil. Stir until the sugar is dissolved.
3. Let boil until the temperature reaches 300°F, 5 to 7 minutes.
4. Remove from heat immediately.
5. With a small spoon, drop the mixture onto the baking sheet to make the designs of your choice. Work fast, the mixture sets rapidly.
6. When the pies are cool, add the decorations.