

## **Tarte au Sirop d'Érable avec Vanille**

1 ½ cups maple syrup (sirop d'érable)

1 cup whipping cream

¼ cup cornstarch

¼ cup cold water

¼ teaspoon vanilla extract (optional)

Combine the maple syrup and cream in a saucepan. Blend the cornstarch and the water together until smooth. Stir into the cream mixture. Bring the mixture to a boil while stirring over medium heat. Add the vanilla if desired. Cook while stirring for 2 minutes until the mixture thickens. Pour the filling into a pre-baked pie shell and let cool until set.

Microwave - In a glass casserole combine the maple syrup and cream. Blend the cornstarch and the water together until smooth. Stir the cornstarch mixture into the cream. Microwave the mixture uncovered at high for 6 to 8 minutes or until the filling comes to a boil and thickens. Stir twice during cooking. Add the vanilla. Pour the filling into a baked pie shell and let cool until set.