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## March's Tasty Recipe List

The theme for March is Maple Sugaring. The following recipe is provided to inspire you to make once you get back from your day trip of sugaring demonstrations. Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### *Maple Sugar Brown Butter Tart*

- ¾ cup maple syrup
- ¾ cup corn syrup
- ½ cup brown sugar
- 1 cup maple sugar
- 5 whole eggs
- 2 egg yolks
- 3 tablespoons browned butter
- 1 (9 to 10-inch) baked flan shell (Note: Flan shell can be either pie dough or sweet crust)

Preheat oven to 350F.

Combine maple syrup, corn syrup, brown sugar, and maple sugar and mix lightly. Add whole eggs, egg yolks, and browned butter. Mix until well incorporated. Pour into shell and bake until set for 25 to 35 minutes