



**Nova Scotia
Apples**
Pick An Original



Acadian Levi Pie
2004 Winner - Blomidon Inn, Sean Laceby

- 1 cup butter (room temperature)
- 1 cup brown sugar
- 1 tsp vanilla
- 1 cup oatmeal
- 1 cup flour
- 1 tsp baking powder

Combine all ingredient in a mixing bowl, until ingredients come together and form a crumble mixture. Set aside.

- 10-12 Nova Scotian apples
- 1/2 cup maple syrup

Arrange apple slices in bottom of a 10x12 pan. Pour maple syrup over apples. Cover with oat topping and bake at 375-400°F for 25-30 minutes or until topping is brown.

Maple Custard

- 5 whole eggs
- 3 cups whipping cream
- 1/2 cup maple syrup
- 1 tsp. vanilla

Whisk all ingredients together in a stainless steel bowl. Cook over boiling water until custard thickens. Cool over ice bath.

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