

Maple Walnut Cream

1 cup maple syrup	2 c. milk, divided
2 T. cornstarch	¼ tsp. salt
2 eggs, lightly beaten	1 c. finely chopped walnuts

In a heavy saucepan scald syrup and 1 $\frac{3}{4}$ c. milk. Combine cornstarch, salt and remaining milk; gradually add to syrup mixture. Cook and stir until thickened, about 25 min. Add a small amount to eggs. Return all to pan; cook 5 min. Pour into serving dishes. Sprinkle with walnuts; cool.