BYRON TOWNSHIP COMMUNITY CENTER

NOVEMBER

This Month...

- Election
  Tuesday, November 3
- Coffee with a Cop
  Monday, November 9 at 10:30AM
- Crushed Glass Art Class
  Saturday, November 14
- November Luncheon
  Monday, November 16 at 12:00PM
- **FREE!** Craft Time
  Thursday, November 19 at 10:30AM
- Versiti Blood Drive
  Tuesday, November 24
- November Pizza & Bingo
  Wednesday, November 25 at 12:00PM
- Thanksgiving | Facility Closed
  Thursday, November 26
  Friday, November 27
  Saturday November 28

Please call or visit the front desk for preregistration & additional information.

www.byrontownshiprec.org
616.878.1998

Maple Pecan Pie



Ingredients:

- 1 store-bought pie crust
- 14 oz sweetened condensed milk
- ⅔ cup pure maple syrup
- 2 eggs
- 1 cup pecans, chopped
- 1 cup unsweetened shredded coconut

Instructions:

1. Start by baking the pie crust according to the box instructions. Let cool for 30-40 minutes before adding the filling.
2. While the crust is cooling, add the sweetened condensed milk, eggs, and maple syrup to a small saucepan. Whisk until smooth and combined.
3. Place the saucepan over medium heat and continue stirring constantly as the mixture cooks and begins to thicken, about 7–10 minutes. Keep stirring so the mixture doesn't stick or scorch.
4. Once thickened, remove from the heat and stir in the pecans and shredded coconut until everything is evenly combined.
5. Pour the filling into the cooled, baked pie crust and smooth out the top.
6. Allow the pie to cool completely, then cover and refrigerate overnight, or until fully set.
7. When you're ready to serve, top with a whipped cream, slice, and enjoy!

