

Pat's Pumpkin Pie

Turn your fall pumpkin decoration into a delicious Thanksgiving dessert.

Pie Ingredients:

1 9" Pie Crust	¾ Cup Milk
1 1/2 Cups Fresh Pumpkin Puree (or 15 oz no spice canned)	½ Tsp Cinnamon
2 Tbs Flour or Corn Starch (fresh puree only)	½ Tsp Ground Ginger
2 Large Eggs	½ Tsp Ground Nutmeg
½ Cup Dark Brown Sugar	½ Tsp Ground Mace
¼ Cup Sugar	¼ Tsp Ground Cloves
3Tbs Melted Butter	
1 Tbs Molasses (or dark corn syrup)	
1 Tbs Vanilla	
½ Tsp Salt	

Pecan Topping Ingredients:

1 Large Egg	½ Tsp Ground Nutmeg
1/3 Cup Dark Corn Syrup	½ Tsp Cinnamon
½ Tbs Vanilla	1 Cup Chopped Pecans
1 Tbs Water	

Directions:

1. Preheat oven to 350 degrees F. Prepare pie crust in greased or sprayed 9" pie pan.
2. Heat milk, cinnamon, ginger, nutmeg, mace, and cloves in a saucepan over medium heat until it just starts to bubble around the edges. Set aside to cool.
3. Beat eggs in a large mixing bowl until frothy. Add cooled milk mixture and stir well.
4. In a separate bowl pour fresh pumpkin puree and add flour. Mix well. Skip this step for canned pumpkin.
5. Add puree to egg and milk mixture and stir in remaining pie ingredients. Mix until well blended. Pour into prepared pie crust.
6. In a separate bowl beat egg for pecan topping. Add remaining topping ingredients and mix well.
7. Spoon topping onto pie filling with as little mixing as possible.
8. Bake until center is firm (about 45 minutes).

Notes:

1. Heating (scalding) milk and spices infuses flavor into the milk and allows a better mix of flavor in final product. This can be omitted but both cook time and flavor will change.
2. Cover crust edge with aluminum foil if lighter color is desired.