

Pumpkin Bourbon Pecan Pie



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 20 minutes

Cook Time: 1 hours 0 minutes

Ingredients

For the pumpkin layer:

- 1-1/4 cups of Pure Pumpkin Puree
- 1/4 cup of Brown Sugar
- 1/4 cup of Granulated Sugar
- 1 Egg
- 2 Tbsp of Bourbon
- 1-1/2 tsp of Pumpkin Pie Spice
- 2 tsp of Cornstarch
- Pinch of Salt
- 1 tsp of Vanilla Extract

For the pecan layer:

- 2 Eggs
- 1/4 cup of Granulated Sugar
- 1/4 cup of Brown Sugar
- 1/2 cup of Maple Syrup (or honey, or corn syrup)
- 2 Tbsp of Melted Butter
- 1 Tbsp of Bourbon
- 1 tsp of Vanilla Extract
- Pinch of Salt
- 1 cup of Chopped Pecans

Additional Ingredients:

- 9" Premade Pie Crust
- Softened Whipped Cream

1) Preheat the oven to 350 degrees, spray a pie plate with non-stick spray, lay your pie crust in your pie plate, line with foil, fill with dry beans and blind bake for 15 minutes, remove from the oven, remove the beans and foil and set aside.

2) In a bowl, whisk together all the ingredients for the pumpkin layer, add to the partially baked crust, then make the pecan filling.

3) Mix together all the ingredients for the pecan filling, pour over the pumpkin layer, bake for about 50 minutes, half way through, cover the edges with some foil to keep it from burning. Cool for a few hours and serve with softly whipped cream.

