

# Pecan Praline Pumpkin Pie

## Ingredients

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1 Pie Crust (unbaked)	15 oz Pumpkin Puree (or 2 cups)
3 Eggs	1 c Dark Brown Sugar
1 T Cornstarch	1/2 t Salt (plus 1 pinch)
1 1/2 t Ground Cinnamon	1/2 t Ground Ginger
1/4 t Nutmeg	1/8 t Cloves
1/8 t Ground Black Pepper	2/3 c Heavy Cream (plus 1/2 cup)
1/3 c Milk	1 c Pecans (chopped)
1/2 c Brown Sugar	2 T Honey
1 T Powdered Sugar	1/4 t Vanilla Extract

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## Instructions

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1. Make pie crust the night prior and refrigerate overnight. On a floured work surface, roll out the disk of pie crust. Turn the dough about a quarter turn after every few rolls until you have a circle at least 12 inches in diameter. Carefully place the dough into a 9-inch pie dish.
2. Tuck dough in with your fingers, making sure it is completely smooth. Fold the excess dough back over the edge and use your hands to mold the edge into a nice thick rim around the pie. Flute the edges in between your fingers. Line the inside of the pie with a large piece of parchment paper, then pour in the pie weights. Make sure the weights are evenly distributed around the pie dish. Chill the dough in the freezer for 30 minutes.
3. Preheat oven to 375°F. Bake the pie crust for 12 minutes. Remove from the oven and cool for a few minutes as you prepare the filling.
4. Whisk the pumpkin, 2 eggs, dark brown sugar, cornstarch, 1/2 teaspoon salt, cinnamon, ginger, nutmeg, cloves, black pepper, 2/3 cup cream, and milk together in a large bowl until completely combined and smooth.
5. Remove pie weights and parchment from crust. In a separate small bowl beat 1 egg

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and set aside. Pour filling into warm crust. Brush edges with egg wash in small bowl. Bake for 50-55 minutes or until the center is no longer jiggly. During bake time, if the edges of the crust are browning too quickly, apply a ring of aluminum foil to protect it.

6. Meanwhile, in a medium bowl and using a fork, mix the pecans and brown sugar together. Drizzle in the honey and mix until combined. Remove pie from the oven and spoon the filling on top of the pie, then gently press it down with a spoon so it sticks on the filling.

7. Return pie to the oven and bake for an additional 15 minutes. Use a pie crust shield to protect the crust from over-browning, if needed. Remove the pie from the oven and place on a wire rack to cool completely, at least 3-4 hours.

8. In the bowl of an electric mixer with whisk attachment add 1/2 cup cream, vanilla, powdered sugar and pinch of salt. Turn the mixer on high until stiff peaks. Serve pie with fresh whipped cream.