

Gingerbread Cookie Pie

Ingredients

- 1 Pie Crust
- 1/4 c Unsalted Butter (softened)
- 1/2 c Brown Sugar
- 1/4 c Sugar
- 2 T Corn Syrup
- 2 T Molasses
- 3 T Flour
- 2 t Ground Ginger
- 1 t Ground Cloves
- 1/8 t Nutmeg
- 1/4 t Salt
- 3 Eggs
- 1 t Vanilla Extract
- 1 c Heavy Cream

Instructions

1. Start by rolling out your pie crust into a 13-inch round. Fit in your nine-inch pie crust, leaving about a 1-inch overhang. Tuck under the overhang and crimp the edges. Stick it in the freezer for 15 to 20 minutes.
2. Preheat the oven to 400 degrees F. Place the pie on a baking sheet. Prick the pie crust with a fork all over. Take a sheet of parchment place into the pie crust. Pour in pie weights and transfer to the oven to bake for 15 minutes.
3. Remove the parchment, and place back in the oven to bake for an additional 10 minutes. Remove the par-baked pie crust from the oven and set aside. Turn the heat down to 300 degrees.
4. Meanwhile, in the bowl of a stand-up mixer, with the paddle attachment, add the butter and light

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brown sugar and sugar; beat until it's light and fluffy and smooth, about 2 to 3 minutes. With the mixer going, pour in the corn syrup and molasses.

5. Next, add the flour, salt, ground ginger, cinnamon, cloves and nutmeg. Then, add the eggs, one at a time, making sure each one is incorporated before moving onto the next one.

Lastly pour in the vanilla and heavy cream. Give it one last mix.

6. Pour the filling into the par-baked pie crust. Carefully transfer it to the oven and bake for 45-50 minutes. The top will appear cracked and puffy. Remove it from the oven and allow it to cool completely, around 2 to 3 hours. During this time, it will set and deflate. Slice it up and serve it with whipped cream.

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