



PUMPKIN RUM PIE

Recipe by Johnnie Gabriel

EASY
Level

70 MIN
15 Prep + 55 Cook

8-10
Servings

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/Serving

Ingredients

- ◇ 1 (9 inch) pre-made pie shell
- ◇ 1 (15 oz) can unsweetened pumpkin puree
- ◇ 3 large eggs, at room temperature
- ◇ 1 cup light brown sugar, firmly packed
- ◇ 4 tablespoons unsalted butter, melted and cooled
- ◇ 2 1/2 cups heavy cream, divided
- ◇ 1/3 cup sour cream
- ◇ 1 1/2 teaspoons ground cinnamon
- ◇ 1 1/2 teaspoons ground ginger
- ◇ pinch ground cloves
- ◇ pinch ground nutmeg
- ◇ pinch salt
- ◇ 2 tablespoons dark rum
- ◇ 2 teaspoons vanilla extract
- ◇ 1/4 cup confectioner's sugar
- ◇ 1/4 cup dark brown sugar, firmly packed
- ◇ 1/2 cup chopped pecans

Preparation

Preheat the oven to 375°. Partially bake the pie shell, according to the package directions. In the large bowl of an electric mixer, whisk the pumpkin puree, eggs, light brown sugar, melted butter, 1 1/2 cups of the heavy cream, sour cream, cinnamon, ginger, cloves, nutmeg, salt, dark rum and vanilla. Pour into the shell. Bake for 10 minutes, and then reduce the oven temperature to 300°. Continue baking for 35 to 45 minutes. Cool to room temperature and refrigerate until ready to serve. With the whisk attachment of an electric mixer, whip the remaining cup of heavy cream on high speed until the cream starts to froth. Gradually add the confectioner's sugar and whip on high until the cream stands in peaks. Either spoon or pipe the whipped cream around the edges of the pie and garnish with Praline Pecans. Praline Pecans: In a small skillet melt the butter and dark brown sugar over medium heat. Add the pecans, stirring until bubbly; about 5 minutes. Remove from the heat and pour onto aluminum foil. When the pecans are cool, crumble into small pieces and sprinkle the topping on top of the whipped cream.

NUTRITION (PER SERVING):

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