

# Pumpkin Pie



This pie is a staple in our house! And you just can't go wrong with the butter-pecan whipped cream!

I add pecans to the top and serve it with pumpkin spice coffee, year round! Who says you have to wait until the fall to enjoy pumpkins???



Recipe Serves	Prep Time
10	2 hours 50 mins

Filling Ingredients	Amount	
pumpkin puree	15	oz
heavy whipping cream	1 1/4	cup
granulated sugar	1/2	cup
light brown sugar, packed	1/4	cup
pumpkin pie spice	2	tsp
vanilla extract	1	tsp
salt	1/2	tsp
eggs	2	large
egg yolk	1	large

Butter-Pecan Whipped Cream Ingredients	Amount	
butter, very soft	2	tbsp
heavy whipping cream	1	cup
powdered sugar	2	tbsp
pecan flavored liquor	1 1/2	tbsp

## Instructions

1. I use [Southern Baked Pie Company](#) crust mix. Order some ~ you will love it! Or use your favorite crust recipe. Cook the crust before beginning the filling recipe.
2. Preheat oven to 400 degrees.
3. Whisk well to combine pumpkin, cream, sugars. Add pumpkin pie spice, vanilla, eggs, and egg yolk until thoroughly combined.
4. Pour filling into crust, place on baking sheet. Bake 50-55 minutes. Serve warm or cold.
5. Butter-Pecan Whipped Cream: place butter in a large bowl, beat w an electric mixer. Add heavy whipping cream and powdered sugar, beat at a medium-low speed until you see the cream starting to thicken. Add the pecan liquor and beat until soft peaks can be formed. Serve immediately!