

# PECAN PUMPKIN PIE

## Ingredients:

1 store-bought pie crust

## Pumpkin layer:

- 3/4 cup pumpkin purée
- 1/3 cup sweetened condensed milk
- 3 tablespoons sugar
- 1/4 teaspoon salt
- 1/2 teaspoon pumpkin pie spice
- 1/4 teaspoon ground ginger
- 1 egg

## Pecan layer:

- 1 tablespoon butter, melted
- 1/2 cup corn syrup
- 2 tablespoons dark maple syrup
- 1/3 cup sugar
- 2 eggs
- 1/2 teaspoon salt
- 3/4 cup pecans, halved
- 1/3 cup pecans, chopped

## Maple whipped cream:

- 1 cup heavy whipping cream
- 1/4 cup powder sugar
- 1/4 cup dark maple syrup
- 1/4 teaspoon salt



## Directions:

Preheat oven to 400 degrees. Place the pie dough into a 9 inch pie pan. Prick the bottom of the pie crust with a fork. Place pie weights or dry beans around the bottom of the dough and place in the oven for 10 minutes. Remove the crust from the oven, remove the weights and set aside. Lower the oven to 350 degrees.

In a medium bowl, with a whisk, mix together the pumpkin purée, sweetened condensed milk, sugar, salt, pumpkin pie spice, ground ginger and egg. Make sure it's well combined. Set aside.

In another medium bowl, mix together melted butter, corn syrup, maple syrup, sugar, eggs and salt. Mix well and then add in the 3/4 cup halved pecans. Set aside.

Pour the pumpkin pie mixture into the pre-baked pie shell then sprinkle the top with 1/3 cup chopped pecans. (This helps creates a barrier so the pumpkin pie and pecan pie fillings stay separated.) Carefully, ladle the pecan pie filling over top of the pumpkin layer, be careful not to mix the layers.

Place the pie on a sheet tray and bake for 1 hour

For the whipped cream, whip cream in a stand mixer until soft peaks form. Add powdered sugar, maple syrup and salt. Whip a little more until well mixed. Serve the pie topped with the maple whipped cream.