

Maple Pumpkin Pie

Nothing says Thanksgiving like pumpkin pie! And maple syrup just gives it a real Autumn flavor! This sounds a lot more complicated than it really is – You can replace all the spices with 2 teaspoons of premixed pumpkin pie spice if you want, but I like to mix my own.



So go head – make a pie – and Enjoy!

What you need:

- $\frac{1}{2}$ cup granulated sugar
- 1 $\frac{1}{2}$ cup pumpkin puree

- $\frac{3}{4}$ cup evaporated milk
- 2 eggs – beaten
- $\frac{1}{8}$ cup cognac or good brandy
- 2 Tablespoons REAL maple syrup
- $\frac{1}{4}$ teaspoon ground ginger



- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{3}{4}$ teaspoon ground cinnamon
- 1 package refrigerator pie dough (this is the lazy part)
- 1 Tablespoon of melted butter
- Whipped cream

How to Do it:

You can use canned pumpkin, but it's worth the extra work to use fresh pumpkin – and it's really not all that much work.

First, cut the pumpkin in half and scoop out all the pulp and seeds (save the seeds and toast them for a great snack!)



Turn it cut side down on a backing dish with a low rack.



Put in enough water to just come up to the pumpkin edges. Bake at 350 degrees for about 45 minutes. Remove from the oven and cool.



Scoop out the insides of the pumpkin, discarding the skins.

Place all the meat in food processor and process until smooth. One medium pie pumpkin will yield about 1 $\frac{1}{2}$ cup of puree.



Now you're ready to bake the pie.

Preheat the oven to 325 degrees.

Using one sheet of the dough, place it in a 9 to 10 inch glass pie dish. Brush a little melted butter on the edges of the dough.



Put all the other ingredients into the food processor and process until smooth and well blended.

Gently pour into the pie crust and place on a cookie sheet in the oven.

Bake for 45 minutes to an hour, until a knife poked in the center comes out clean.

While the pie is baking, cut some leaf shapes out of the second crust in the package. Gently brush them with butter and bake in the oven until they are crisp and golden brown (be careful not to burn!)



Remove them from the oven and let cool.

When the pie is removed from the oven and still warm, place the leaf decorations on the top.



Allow it all to cool completely before adding the whipping cream. I just used an aerosol can to put puffs around the

edges .



Makes one pie.



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