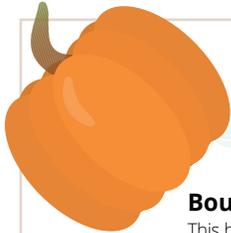




Recipe



Bourbon Pumpkin Pie

This bourbon pumpkin pie recipe, topped with a stellar bourbon whipped cream, is a delicious addition to your Thanksgiving dinner.

Bourbon Pumpkin Pie

- $\frac{3}{4}$ cup packed light brown sugar
- 2 teaspoons pumpkin pie spice*
- $\frac{1}{2}$ teaspoon salt
- 2 large eggs
- 1 can (15-ounces) pumpkin puree
- 1 can (12-ounces) evaporated milk
- 2 tablespoons bourbon
- 1 unbaked 9-inch pie crust

Bourbon Whipped Cream

- 1 cup heavy cream
- 1 tablespoon bourbon
- 1 tablespoon powdered sugar
- $\frac{1}{4}$ teaspoon vanilla extract

Total Time: 55 minutes **Yield:** 12 servings

**If you don't have pumpkin pie spice, you can substitute 1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon ground ginger, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon ground nutmeg, pinch of allspice.*



Bourbon Pumpkin Pie

1. Preheat oven to 425° F.
2. Whisk together sugar, cinnamon, salt, ginger, and cloves in small bowl and set aside.
3. In a large bowl, whisk the eggs and the pumpkin until combined. Whisk in the sugar-spice mixture until combined. Then gradually stir in the evaporated milk and bourbon until combined. Pour the mixture into the unbaked pie shell.
4. Bake for 15 minutes. Then reduce temperature to 350° F and bake for an additional 40 to 50 minutes or until toothpick inserted near center comes out clean.
5. Cool on wire rack for 2 hours, then refrigerate until ready to serve. (The pie will slice easier if chilled.)
6. Serve with bourbon whipped cream or your desired toppings.

Bourbon Whipped Cream

7. Using an electric mixer, beat all of the ingredients together in a large bowl until the cream is whipped and forms soft peaks.
8. Serve immediately or cover and refrigerate for up to 2 hours.