

# Spiced Pumpkin Pie



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

This pie is so good I'd make one now and another one for Thanksgiving!

Serves 8

1 refrigerated pie crust	1t cinnamon	2T rum
2/3c brown sugar	1/4t allspice	2T pure maple syrup
1/2c sugar	1/4t cloves	4 eggs
2T all~purpose flour	1/4t ginger	1c heavy cream
1t salt	1 1/2c pure canned pumpkin	

Place baking sheet in middle of oven and preheat to 450. Place crust in bottom of pie pan and set aside.

Whisk brown sugar, sugar, flour, salt, cinnamon, allspice, cloves and ginger in large bowl. Whisk in pumpkin, rum, maple syrup and eggs. Whisk well. Whisk in cream. Pour mixture into prepared crust.

Place pie on preheated baking sheet. Bake 10 minutes. Reduce heat to 325 and bake until sides puff and center is just set ~ about 40 minutes. Cool to room temperature.

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**Debbie Spangler ~ Certified Personal Chef**

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