

Laura's Maple Pumpkin Pie

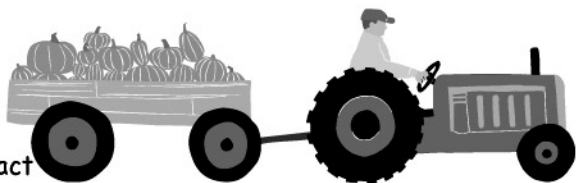
(Makes 2 pies)

Filling Ingredients:

- 2 Vermont Mystic Pie Shells (Do Not Bake)
- 2 cups fresh pumpkin
- 1/2 cup Vermont Maple Syrup
- 1/2 cup brown sugar
- 2 teaspoon ginger, ground
- 2 teaspoon cinnamon, ground
- 1 teaspoon nutmeg
- 1/4 teaspoon cloves
- 1/2 teaspoon kosher salt
- 2/3 cup heavy cream
- 2/3 cup whole milk
- 4 whole eggs
- 1/2 teaspoon Maple extract

Topping Ingredients:

- 1/2 cup Heavy Cream
- 2-4 Tablespoons Maple Syrup



Directions:

1. Preheat oven to 400 degrees.
2. Cut Pumpkin in half and place face down on baking sheet with 1/2 cup water. Cook pumpkin until soft, approximately 45 minutes. Scoop seeds out. Scrap pulp away from skin, discard skin and puree pulp with food processor. Set aside.
3. Turn oven down to 300 degrees.
4. Mix eggs, brown sugar, maple syrup, ginger, cinnamon, nutmeg, cloves, and salt pumpkin together in a large bowl with a whisk until smooth.
5. Slowly add heavy cream, milk and extract to the egg mixture. Whisk until smooth.
6. Strain mixture into another bowl through a fine mesh strainer to avoid any lumps.
7. Divide mixture to frozen pie shells evenly. Freeze overnight

Baking Instructions:

- 1 Preheat oven to 300 degrees
2. Place frozen pies onto baking sheet.
3. Bake pies for approximately 40-50 minutes or until completely set.
4. Let cool
5. Top with Maple whip cream. Whip cream to soft peaks with a whisk and add Maple Syrup to taste.