

Pumpkin Praline Pie

Crust:

1 cup all purpose flour, sifted
1/2 tsp. salt
1/3 cup and 1 tbsp shortening
2-2 1/2 tbsp. ice water

Pre heat oven to 375 degrees F for 9 inch glass deep dish pie plate Cut shortening into dry ingredients until mixture is like crumbs. Add ice water one tablespoon at a time, making sure not too sticky. Form into ball and refrigerate until ready to use. When ready to use roll out and put into pie pan.

Ingredients for Praline layer:

1/2 cup pecan pieces
1/2 cup dark brown sugar
3 tbsp. soft butter

Combine above ingredients in food processor and process until holds together like paste, making sure pecans are a fine meal. Press firmly into bottom only of the pie crust so will not float up during baking.

Ingredients for Pumpkin filling:

2 large eggs
3/4 cup firmly packed dark brown sugar
1 cup canned pumpkin
1 tbsp. all purpose flour
1/2 tsp ground cloves
1/4 tsp ground mace
1/4 tsp ground ginger
1/2 tsp ground cinnamon
1/2 tsp salt
1 cup evaporated milk

In mixing bowl, beat eggs until frothy and with mixer on low add in order the rest of the ingredients. Beat only until well mixed and pour into pie shell.

Bake in oven ..check after 45 minutes. Cover edges of crust with foil to prevent getting too brown. Pie is done when filling is set but still jiggles slightly in center. Remove and let cool until room temperature. Then chill in refrigerator. Garnish with whipped cream and pecans before serving.

