

WALKING THE RED BRICK ROAD

Life in Rural America

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Pumpkin Praline Pie

Crust ingredients:

2 T. butter

1/3 C. brown sugar

1/3 C. pecans, chopped

1 unbaked pie shell

Method:

Combine butter, brown sugar and nuts. Mix well. Spread over bottom of pie shell. Bake at 425° for 10 minutes.

Filling ingredients:

1½ C. pumpkin

1 can evaporated milk

3 egg yolks

¼ C. sugar

¼ C. Splenda

½ C. brown sugar

1½ t. cinnamon or pumpkin pie spice

½ t. salt

1 t. burnt sugar flavoring

Method:

Combine and mix well. Pour over praline layer and bake at 325° until center is firm.

Serve with whipped cream.