
Pumpkin pie filling

yield: 1 pie



materials

<input type="checkbox"/> 425g (15oz) pumpkin puree	<input type="checkbox"/> 1½tsp cinnamon	<input type="checkbox"/> ½tsp nutmeg
<input type="checkbox"/> ¼tsp cloves	<input type="checkbox"/> 1tsp kosher salt	<input type="checkbox"/> 3 egg yolks
<input type="checkbox"/> 3 eggs	<input type="checkbox"/> 233g (1c) pure maple syrup, preferably grade B*	
<input type="checkbox"/> 175g (¾c) cream	<input type="checkbox"/> 54g (¼c) bourbon	
<input type="checkbox"/> 28g (2tbsp) butter, melted	<input type="checkbox"/> medium bowl	<input type="checkbox"/> whisk

methods

1. add ingredients to bowl in order, whisking to incorporate fully before adding next
2. pour filling into par-baked pie crust
3. bake at 325F until center jiggles slightly (no waves) when you tap pan, about 45min
4. serve with cream whipped with a little bourbon & vanilla, and, on cold days, a hot toddy

*real maple syrup, you may not substitute fake maple syrup like mrs. butterworth