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## pumpkin pie filling

yield: 1 pie



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### materials

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|---|--|--------------------------------------|
| <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