

## Pumpkin Kahlua Pie with a Flaky Crust

Yield: One- 9-inch Pie

400°F

1 9-inch	pie shell, unbaked (Flaky Crust)
1-1/2 cups	pumpkin solid pack
3/4 cup	granulated sugar
2 tsp	cinnamon
1 tsp	ginger
1/2 tsp	cloves
1/2 tsp	salt
1/2 tsp	nutmeg
3 large	eggs
1 cup	whole milk
1/4 cup	Kahlua
3/4 cup	evaporated milk

1. Preheat oven to 400°F, centering the rack.
2. In a large bowl, whisk pumpkin, sugar, cinnamon, ginger, cloves, salt and nutmeg, until all combined. Set aside.
3. In a small bowl blend eggs, Kahlua and both milks and blend until all mixed.
4. Pour this into pumpkin mixture and whisk. Pour into the shell carefully.
5. Place into a preheated oven until firm and the crust is light brown, about 45- 50 minutes. To check pie, to see if it is baked, insert a knife into center and if it comes out clean it is finished baking.
6. Let it cool, and then top each piece with whipped cream, dusted with pecans.