



Holiday Spice Maple Pumpkin Pie

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

Single crust store-bought pie crust or homemade
2 large eggs
1 cup evaporated milk
½ cup **Runamok Holiday Spice Maple Syrup** *
¾ cup sugar
1 can pumpkin puree
½ teaspoon cinnamon powder
¼ teaspoon ginger powder
¼ teaspoon allspice
¼ teaspoon salt

Maple Whipped Cream

1 cup heavy cream
1 tablespoon **Runamok Bourbon Barrel Aged Maple Syrup** or **Whistle Pig Maple Syrup**
(plus more for drizzling) *
¼ teaspoon cinnamon
2 tablespoons confectioner's sugar
1 teaspoon unflavored gelatin
1 tablespoon cold water
Glazed pecans (optional and for garnish)

Preparation

Preheat the oven to 425 F. On a lightly floured surface roll out the pie crust to a 1/8th inch thick circle and transfer to a 9-inch pie plate. Trim and flute the edges and refrigerate.

In a bowl, combine the remaining pie ingredients (eggs, pumpkin, evaporated milk, sugar, maple syrup, spices and salt). Whip together till smooth and pour into the chilled pie crust. Place in the oven and bake for 15 minutes.

Reduce heat to 350F and continue baking for another 45-50 minutes until the pie is set and the crust is golden brown. If the crust is browning too quickly, cover just the crust with some foil. Remove from the oven, cool, and then refrigerate overnight (or at least 6-8 hours) till set.

In a small chilled bowl, beat the heavy cream, confectioner's sugar, Bourbon Barrel aged Maple Syrup and cinnamon until stiff peaks form. Serve the pie with a dollop of this cream and an extra drizzle of maple syrup.

To make stabilized whipped cream that will hold for days and is easier to pipe - put the unflavored gelatin in a microwave safe bowl. Add the cold water and let it sit for 5 minutes until thick. Put the bowl in the microwave and heat for 5 seconds until it becomes liquid. If it is not yet liquid, keep adding 2 seconds at a time until it is.

Beat the cream with the confectioner's sugar, maple syrup and cinnamon until thick but not yet at the soft peak stage. While continuing to beat, add the gelatin in a slow stream and continue beating till stiff peaks form.

Pipe the stabilized cream on the pie and garnish with pecans if using. Serve with an additional drizzle of maple syrup.

Serves 8

Active time 25 minutes Total Time: 1 hour 25 minutes + time to chill

Chef Note

To make a vegetarian version, replace the gelatin with 1 tablespoon of skimmed milk powder or nonfat powdered milk

Notes

* The pie gets its unique flavor from the high quality **Runamok Maple Syrup**. You can use the **Holiday Spice** or **Cinnamon Vanilla** flavors in the pie and the **Barrel Aged** flavors in the whipped cream to add complexity and depth of flavors to the finished dessert. Most **Oil & Vinegar Stores** carry Runamok Maple Syrup

Categories: Dessert, Thanksgiving Dessert, Holiday Pie, Runamok, Holiday Spice, Cinnamon Vanilla, Bourbon Barrel Aged, Whistle Pig, Runamok Syrup, Easy Pumpkin Pie, Stabilized Whipped Cream, Maple Pumpkin Pie