



Pumpkin Pie with Chocolate Crust

Makes: 8 servings

Prep Time: 10 minutes Cook Time: 70 minutes

Total Time: 3 hours 20 minutes

- 9 ounces chocolate wafers, finely ground
- 1/2 cup (1 stick) unsalted butter, melted

Filling:

- 1 (15-ounce) can pumpkin purée OR 2 1/2 cups fresh roasted pumpkin purée
- 1 (14-ounce) can sweetened condensed milk
- 1/2 lemon, juiced
- 5 tbsp unsalted butter, melted
- 3 & 1/2 tbsp light brown sugar
- 2 eggs
- 1 tbsp vanilla extract
- 2 tsp ground cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp Kosher salt

Sweetened Whipped Cream:

- 1 cup heavy cream
- 1/2 cup superfine sugar
- 1/2 tsp vanilla extract
- Shaved milk chocolate

For Crust:

Preheat oven to 350°F. In a large bowl mix together the chocolate wafer crumbs and melted butter until fully incorporated. Press the mixture into a 9" pie dish or tart shell, pressing both evenly on the bottom and up the sides. Place onto a baking sheet and then into the refrigerator until ready to use.

For Filling:

Place pumpkin purée in a bowl and add the remaining filling ingredients. Stir together until

fully incorporated and no lumps remain. Pour the filling into the prepared crust and carefully set into the lowest rack of the oven. Bake for 55 to 70 minutes or until the filling has set, but is slightly loose in the middle.

Allow pie to cool completely, about 2 hours.

For Sweetened Whipped Cream:

Pour cream, sugar and vanilla extract into a mixing bowl and beat together using an electric hand mixer until stiff peaks form.

To serve, generously top pie with whipped cream and finish with chocolate shavings.

Recipe inspired by Spoon, Fork, Bacon