

Maple Pecan Pumpkin Pie

1- 9" pie

½ recipe Macrina's Flaky pie dough

1Cup canned pumpkin puree

1 cup Roasted Butternut squash, pureed.

1/4Cup light brown sugar

2T Honey

2T pure maple sugar

1t cinnamon

1/2t salt

1/4t ground nutmeg

1T peeled fresh ginger

1/4t cup semolina flour

3 eggs

1 cup buttermilk

1T brandy

1 recipe maple topping (recipe follows)

Powdered sugar

- Roll pie dough out to ¼" and place in 9" pie pan. Cut shell 1" beyond the edge of pan to be folded and crimped as your edge.
- Chill pie shell in freezer for 30 minutes. Preheat oven to 375 degrees. Blind bake pie shell by placing a piece of parchment paper in the shell and weigh down with beans, rice or pie weights. Bake for 25-30 minutes until golden brown. If the bottom is still wet looking return to oven with the beans and parchment removed and bake for a few more minutes.
- Reduce oven temperature to 325 degrees.

- **Combine pumpkin, squash, brown sugar, honey, maple syrup, cinnamon, salt, nutmeg, ginger, cloves & semolina in a medium bowl. Whisk for 1 minute to combine all the ingredients. Add eggs, buttermilk, brandy & continue whisking. Until all is incorporated.**
- **Place the pre-baked pie shell in on a cookie sheet pan. Pour filling into shell and bake for 45-55 minutes. Until the center is set.**
- **Remove from oven and spoon maple topping over pie. Gently spread evenly to the crust. Return to the oven for another 20-25 minutes or when the topping looks golden brown. Let pie cool and dust with powdered sugar at the edges.**

Maple Pecan Topping

(enough for 1- 9" pie)

1 egg

2T honey

2T light brown sugar

1T unsalted butter, melted

3T pure maple syrup

1 Cup coarsely chopped

1 T brandy

- **Combine all ingredients in a small bowl and mix with a spoon thoroughly.**