



## Maple Pecan Pumpkin Pie

**All you really need for happy holidays are family and friends--and dessert.**

While our grandparents' traditional holiday desserts of yule-log cakes, yeast breads with dried fruit and steamed puddings still grace many Christmas feasts, it's probably safe to say that, today, pie is the quintessential holiday dessert in the United States.

Ingredients      1 9-inch pie crust (unbaked)

Filling      2 eggs   1/4 cup white sugar   1/4 cup brown sugar   1 (15- or 16-ounce) can pumpkin   1 tsp. maple extract  
1 tsp. cinnamon   1/2 tsp. salt   1 12 cups evaporated milk   1/3 cup chopped pecans   1/3 cup raisins

Topping      1 12 cups whipping cream   1/4 cup powdered sugar, sifted or put through a sieve to remove lumps   1/2  
tsp. maple extract   pecan halves

### Preparation

#### Filling

Beat eggs and sugar in a large bowl. Add pumpkin, maple extract, cinnamon and salt, and blend until smooth. Pour the milk in gradually, blending at low speed. Stir in pecans and raisins by hand.

Pour into prepared pie crust. Bake at 425 degrees F for 15 minutes. Reduce temperature to 350 degrees F, cover edges of crust with strips of foil to prevent excessive browning, and bake an additional 40 to 45 minutes, or until a knife inserted in the center comes out clean. Cool completely on a wire rack.

#### Topping

Beat whipping cream until soft peaks form. Add powdered sugar and maple extract, and beat until stiff peaks form. Spread over cooled pie and refrigerate until serving time. Garnish individual servings with pecan halves.