



for Thanksgiving

Roasted Pumpkin Silk Pie with Toffee

Recipe by Lynne Vea, PCC Cooks

The addition of molasses and toffee to freshly roasted pumpkin make this a memorable dessert! Try serving it with whipped cream flavored with Grand Marnier and sprinkle some additional toffee on top!

Makes a 9-inch pie.

Ingredients:

- 1 sugar pie pumpkin
- 1/2 cup sour cream
- 1/2 cup heavy cream
- 2 tablespoons molasses
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon nutmeg or allspice
- 1/8 teaspoon clove
- 2 slightly beaten eggs
- 1 teaspoon vanilla extract
- 1/4 cup crushed toffee or brittle

Wash the pumpkin and cut it in half. Place it in a roasting pan, cut side down, and roast it in a 350 degree oven for about 45 minutes, depending on size, until it is very tender when poked with a fork. Allow to cool slightly and remove the seeds and strings. Scrape the pulp from the shell and put it through a ricer, food processor or blender. (You may do this up to 2 days ahead and refrigerate.)

Line a 9 inch pie pan with pie dough.

Preheat oven to 425 F.

Measure out 2 cups of puree into a large mixing bowl. Add the remaining ingredients. Pour into the pie shell and bake for 15 minutes @ 425. Reduce the heat to 350 F. and bake about 45 minutes longer or until a knife inserted into the center comes out clean.

Note: Some pumpkins may be a bit watery. If you find this to be the case, spread the puree out on a sheet pan and put it in a 300 degree oven for 20 minutes, stirring occasionally. Allow to cool before proceeding.