

Pumpkin Kahlua Pie

Evansville, IN NBC14 Morning Show

Yield: One- 9-inch Pie

400°F

One 9-inch	Deep Dish Pie Crust, unbaked
1-1/2 cups	pumpkin solid pack
3/4 cup	granulated sugar
2 tsp	cinnamon
1 tsp	ginger
1/2 tsp	cloves
1/2 tsp	salt
1/2 tsp	nutmeg
3 large	eggs
1 cup	whole milk
1/4 cup	Kahlua
3/4 cup	evaporated milk

1. Preheat the oven to 400°F, centering the rack.
2. In a large bowl, whisk pumpkin, sugar, cinnamon, ginger, cloves, salt and nutmeg, set aside.
3. In a small bowl combine eggs, Kahlua and both milks and blend until all mixed, add to pumpkin mixture. Pour into the unbaked shell.
4. Place on center rack of the oven. Bake until firm and the crust is light brown, about 45- 50 minutes. To check the pie, to see if it is baked, insert a knife into the center of the pie and if it comes out clean it is finished baking.