



Pumpkin Praline Haupia Pie

23-Feb-2023

Level: Easy

Prep Time: 15 minutes

Serves: 8 to 12

Cook Time + Cooling Time: 1 hour 20 minutes + 2 hours 10 minutes

1 unbaked 9-inch pie shell (see Notes 1 below)

Pumpkin Filling:

2 large eggs

$\frac{1}{2}$ cup + 1 Tbsp. white granulated sugar

$\frac{1}{4}$ tsp. coarse kosher salt

$\frac{1}{2}$ tsp. ground cinnamon

$\frac{1}{4}$ tsp. ground ginger

1 cup Libby's® Easy Pumpkin Pie Mix filling

$\frac{3}{4}$ cup evaporated milk



Praline Filling:

4 Tbsp. white granulated sugar

4 Tbsp. dark brown sugar, packed

$\frac{1}{4}$ cup + 2 Tbsp. finely chopped pecans

$6\frac{3}{4}$ tsp. half and half

Haupia Topping:

3 Tbsp. cornstarch

$\frac{1}{4}$ cup + 2 Tbsp. water

1 cup canned coconut milk

$\frac{1}{4}$ cup + 1 Tbsp. white granulated sugar

Preheat oven to 350°F. Line a large baking pan with foil. Place the unbaked pie shell in the center of the baking pan (see Notes 2 below). Set aside.

In a large mixing bowl, whisk the pumpkin filling ingredients together until all are combined. Pour into the unbaked pie shell. Bake for 50 minutes.

A few minutes before the pie is done baking, in a small mixing bowl, stir the praline filling ingredients together until combined. Carefully remove the hot pie from the oven and with an angled icing spatula, gently spread the praline filling on top of the pie filling, starting from the center of the pie working outward toward the edges of the pie crust. Do not press the praline filling into the pumpkin filling. Bake for 10 minutes. Cool on a wire rack for 2 hours.

For haupia topping: In a small bowl, dissolve cornstarch in water. Set aside. In a small saucepan on medium-high heat, bring coconut milk and sugar to a boil, stirring continuously. Slowly add cornstarch slurry, whisking continuously until mixture thickens, about 1 to 2 minutes more, until coconut mixture is glossy and smooth. Take off heat source and cool for 10 minutes, whisking mixture every 2 minutes to keep smooth. Pour haupia topping on top of praline filling and spread evenly with an angled icing spatula. Refrigerate overnight to set.

Notes:

1. Use store bought or homemade unbaked pie shells. For homemade pie crusts, I use either Ina Garten's recipe or The Pioneer Woman's Perfect Pie Crust recipe.
2. Place the pie on a foil lined baking sheet to catch all the drippings while baking and to easily move the pie pan to and from the oven.