



Pumpkin Praline Pie

Level: Easy

Prep Time: 10 minutes

Serves: 8 to 12

Cook Time: 1 hr 20 minutes

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

Pumpkin Filling:

2 large eggs

$\frac{3}{4}$ cup white granulated sugar

$\frac{1}{2}$ tsp. table salt

1 tsp. ground cinnamon

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

$1\frac{3}{4}$ cup Libby's Easy Pumpkin Pie Mix filling

1 (12 fl. oz.) can evaporated milk



Praline Topping:

$\frac{1}{3}$ cup white granulated sugar

$\frac{1}{3}$ cup dark brown sugar, packed

$\frac{1}{2}$ cup pecans, finely chopped

3 Tbsp. half and half

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

In a large bowl, mix all the pumpkin filling ingredients together until all are combined. Pour into the unbaked pie shell. Bake for 1 hour and 10 minutes.

A few minutes before the pie is done baking, in a small bowl, mix all the praline topping ingredients together until all are combined. Remove the hot pie from the oven and gently spread the praline topping on top of the pumpkin pie starting from the center of the pie working outward toward the edges of the pie crust. Do not press the praline topping into the pumpkin filling. Bake for another 10 minutes. Cool on a wire rack for 2 hours. Serve the pie warm or refrigerate overnight and serve chilled.

Recipe adapted from Ohana Style Cookbook, Pumpkin Praline Pie by 3660 On the Rise.

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.