

Pumpkin Kahlua Pie

Yield: One 9-inch Pie
400°F

1-recipe	Flaky Pie Crust, unbaked
1-1/2 cups	pumpkin solid pack
3/4 cup	granulated sugar
2 teaspoons	cinnamon
1 teaspoon	ginger
1/2 teaspoon	cloves
1/2 teaspoon	salt
1/2 teaspoon	nutmeg
3 large	eggs
1 cup	whole milk
1/4 cup	Kahlua
3/4 cup	evaporated milk

1. In a large bowl, whisk pumpkin, sugar, cinnamon, ginger, cloves, salt and nutmeg until all combined. Set aside.
2. In a small bowl whisk eggs, Kahlua and both milks until all mixed. Pour into pumpkin mixture and blend well.
3. Pour into prepared pie shell. Place into a preheated oven until firm and the crust is light brown, about 50-60 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.
4. Let it cool, and then top each piece with whipped cream, dusted with cinnamon.