

Foster's Body & Paint

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Black Bottom Pumpkin Pie

Ingredients:

- 1 cup butter, softened
- 1/2 cup shortening
- 1 (16 oz.) pkg. light brown sugar
- 5 large eggs
- 1 (5 oz.) can evaporated milk
- 1/2 cup bourbon
- 3 cups all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 Tbsp. vanilla bean paste
- 2 Tbsp. powdered sugar



Preparations:

- 1.) Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Cool 10 minutes.
- 2.) Stir together graham cracker crumbs, next 2 ingredients, and toasted pecans until blended. Press crumb mixture on bottom, up sides, and onto lip of a lightly greased 10-inch pie plate.
- 3.) Bake at 350° for 10 to 12 minutes or until lightly browned. Transfer to a wire rack, and cool completely (about 30 minutes).
- 4.) Microwave 1 cup semisweet chocolate morsels and 1/2 cup whipping cream in a small microwave-safe bowl at HIGH 1 minute or until melted, stirring at 30-second intervals. Spoon chocolate mixture over bottom of pie crust; sprinkle candy bars over chocolate mixture. Cover and chill 1 hour or until chocolate mixture is set.
- 5.) Meanwhile, whisk together sugar and flour in a heavy 3-qt. saucepan; add eggs, egg yolks, and milk, and whisk until blended. Cook over medium heat, whisking constantly, 8 to 10 minutes or until a pudding-like thickness. (Mixture will just begin to bubble and will hold soft peaks when whisk is lifted.) Remove from heat, and whisk in pumpkin and vanilla bean paste. Transfer to a bowl. Place heavy-duty plastic wrap directly on warm filling (to prevent a film from forming); chill 30 minutes. Spoon pumpkin mixture over chocolate; cover and chill 8 to 24 hours or until filling is firm.
- 6.) Beat remaining 1 1/2 cups cream at high speed with an electric mixer until foamy; gradually add syrup, beating until soft peaks form. Spread or pipe over pie.

Makes 12 servings

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