RECIPE

Oh My Gourd Pumpkin Pie

Ingredients

CRUST:

- 1 stick unsalted butter
- 1 cup white sugar
- 1 ¾ cup flour
- ¼ cup cocoa powder
- 1 tsp. ground cinnamon
- 1 egg

PIE FILLING:

- 2 eggs
- ½ cup sugar
- 2 tsp. pumpkin pie spice
- ½ tsp. Salt
- 1 - 14 oz. can sweetened condensed milk
- 1 - 15 oz. can pumpkin puree

CHOCOLATE GANACHE:

- ¾ cup half and half
- 1 tbsp. unsalted butter
- 1 ⅓ cup chocolate chips
- 1 tsp. vanilla extract

Preparation

1. Preheat oven to 350 F degrees.
2. **Crust**: In food processor, combine crust ingredients until the texture is like sand. *You'll have enough dough to either make two pies (this one and something else) or half for pie and half to roll out for shortbread cookies.*
3. Press half of the dough into the bottom of a 10 inch springform pan lined with parchment. *A pie plate would probably work too but as it will make a thicker pie, it will probably need to cook longer.*

4. **Filling:** Combine all pie filling integrated using wire whisk attachment in a stand mixer. *A whisk would probably work too but I'm a lazy stirrer.*

5. Pour filling over crust and place pan in the oven. Bake for 25 minutes or until the top is set (not sloshing all over the place).

6. Let the pie cool completely before topping with ganache.

7. **Ganache:** Warm up the half and half and butter in a pot over medium heat. Do not let it boil and be sure to keep stirring as the butter melts. Once the butter has melted, add the chocolate chips. Stir until the chips are melted and the ganache is smooth. Remove from heat and stir in the vanilla.

8. One pie is room (or refrigerator) temperature and ganache has slightly cooled, transfer pie from springform pan to serving plate and pour ganache over pie. *Optional oh-my-gourdness: Sprinkle cayenne pepper on top.*

This recipe was created in honor of the 15th year of Smorgasgourd, a gathering of friends enjoying all of the pumpkin, squash and related recipes organized by Cori Crooks

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