



# Damariscotta Pumpkinfest & Regatta

October 5-14, 2013

## **Mini Pumpkin Pecan Pies with Bourbon Cream Sauce Submitted by Liza Bonnell**

### Crust:

2 1/2 c. King Arthur all purpose flour  
1/4 tsp salt  
2 tbsp sugar  
1/4 tsp cinnamon  
1/3 cup vegetable shortening  
1/2 cup cold butter  
7 to 10 tablespoons ice water

### Pumpkin Filling:

1 8 oz. package cream cheese  
2 c. pumpkin puree  
1 c. brown sugar  
1/4 tsp. salt  
2 eggs  
1 c. half and half  
1/4 c. melted butter  
1 tsp vanilla extract  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
1/4 tsp ginger  
1/4 tsp allspice

### Pecan Filling:

1c. packed light brown sugar  
1/4 c. white sugar  
1/2 c. melted butter  
2 eggs  
1 tbsp King Arthur all purpose flour  
1 tbsp half and half  
1 tsp vanilla extract  
1/4 c. maple syrup  
1/2 c. chopped pecans  
1/2-1 c. whole pecans



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## Bourbon Sauce:

$\frac{3}{4}$  c. heavy whipping cream

$\frac{1}{2}$  c. half and half

$\frac{1}{2}$  pkg. french vanilla pudding mix

1.5 tbsp bourbon

1 tsp vanilla extract

## Directions:

Assemble pie crust using traditional technique, but roll out into one large sheet. Cut into approx. 4" rounds and place rounds into lightly greased cupcake tins. Bake crusts approx. 10 mins. Meanwhile, combine all ingredients for pumpkin filling in large bowl, mix until well blended. In separate large bowl, mix 2 eggs until frothy. Add the rest of the ingredients for pecan filling except whole pecans and mix until combined. Fill each cupcake tin with approx.  $\frac{1}{2}$  c. pumpkin filling and  $\frac{1}{4}$  c. pecan filling. Arrange whole pecans on top. Bake 50-60 mins. or until set in the center. In large mixing bowl, whip all ingredients for bourbon sauce until desired consistency. Pipe on top of each pie with decorative tip if desired.