

Tropical Pumpkin Pie

Macadamia Nut Crust:

1 1/2 sticks unsalted butter
1/3 cup water
1 Tbl mild salad oil
2 Tbls sugar
1/2 tsp salt
1/2 cup lightly toasted macadamia nuts, finely chopped

Garnish:

Whipped Cream
Shredded toasted coconut

Pie Filling:

3/4 cup sugar
1 Tbl cornstarch
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp salt
1/4 tsp ground cloves
3 large eggs
1 can (15 oz.) pumpkin
1 can (13.5 oz.) unsweetened coconut milk

To make crust:

Preheat oven to 400 degrees. In a microwave-safe mixing bowl, combine butter, water, oil, sugar and salt. Microwave on high for about 2 minutes or until butter is melted and mixture is hot. Remove bowl and stir in chopped nuts. Gradually stir in the flour, until dough reaches a soft but workable consistency.

Pat dough evenly into bottom and about 2 inches up the sides of a 10-inch springform pan. Prick the bottom in a few places with a fork. Gently press a sheet of aluminum foil into the shell and fill with dried beans or pie weights.. Bake crust for 10 minutes.

Carefully lift out foil and weights. If bottom of crust has puffed up, prick it with a fork and gently press it down. Return crust to oven for an additional 10 minutes or until it just begins to firm up and turn golden. Set it aside until ready to fill.

To make filling:

While crust is prebaking, in a small bowl, combine the sugar, cornstarch, cinnamon, ginger, salt and cloves. In a large mixing bowl, beat eggs with an electric mixer until pale yellow. Gradually mix in the sugar and spices and the pumpkin.

Meanwhile, in a large heavy-bottomed saucepan, over medium-low heat, bring the coconut milk just to a simmer. With the mixer running, gradually add the hot coconut milk to the pumpkin mixture.

Pour the pumpkin mixture into the saucepan and cook gently, stirring constantly over medium-low heat, until the mixture thickens to the consistency of a pourable custard, about 8 to 10 minutes.

Pour the custard into the partially baked crust. Reduce the oven temperature to 350 degrees. Place the pie on the middle shelf of the oven and bake for 40 to 50 minutes or until the filling is set and slightly firm to the touch.

Allow the pie to cool in the pan for about 10 minutes, then carefully open the springform. Place the pie on a rack and allow to cool completely. Don't attempt to remove the bottom of the pan before serving, as you might break the crust. (Springform may be replaced to make it easier to cut pie into servings.)

If desired, decorate top of the pie with swirls of whipped cream and sprinkling of shredded toasted coconut.