

Flaming Pecan Pumpkin Pie

Mrs. Katherine Hattie Long

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

PIE

1 can (16 ounce) pumpkin pie filling
3 tablespoons bourbon
2 eggs, slightly beaten
3/4 cup brown sugar
1 1/2 cups light cream
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon salt
1 nine-inch unbaked pie shell, chilled

TOPPING

2 tablespoons butter or margarine
1/4 cup brown sugar
1/4 cup bourbon
1 cup pecan halves

Preheat the oven to 425 degrees.

In a bowl, combine the pumpkin and bourbon. Add the eggs, sugar, cream, cinnamon, ginger and salt. Pour the batter into the pie shell.

Bake for 10 minutes. Reduce the heat to 350 degrees. Bake 50 minutes or until a knife inserted in the center comes out clean. Cool completely.

Make the topping: In a saucepan, combine the butter and brown sugar. Heat, stirring, until the sugar is completely dissolved. Stir in two tablespoons of bourbon. Add the pecans and stir to glaze. Spoon the mixture around the edge of the pie.

At serving time, warm the remaining two tablespoons of bourbon. Ignite and pour flaming onto the pecan border. Serve when the flames subside.

Per Serving (excluding unknown items): 2852 Calories; 176g Fat (58.3% calories from fat); 34g Protein; 248g Carbohydrate; 32g Dietary Fiber; 724mg Cholesterol; 2204mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 33 Fat; 15 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	2852	Vitamin B6 (mg):	.9mg
% Calories from Fat:	58.3%	Vitamin B12 (mcg):	2.1mcg

% Calories from Carbohydrates: 36.6%
% Calories from Protein: 5.0%
Total Fat (g): 176g
Saturated Fat (g): 67g
Monounsaturated Fat (g): 76g
Polyunsaturated Fat (g): 23g
Cholesterol (mg): 724mg
Carbohydrate (g): 248g
Dietary Fiber (g): 32g
Protein (g): 34g
Sodium (mg): 2204mg
Potassium (mg): 1902mg
Calcium (mg): 703mg
Iron (mg): 11mg
Zinc (mg): 9mg
Vitamin C (mg): 15mg
Vitamin A (i.u.): 26497IU
Vitamin A (r.e.): 3265 1/2RE

Thiamin B1 (mg): 1.1mg
Riboflavin B2 (mg): 1.4mg
Folacin (mcg): 196mcg
Niacin (mg): 2mg
Caffeine (mg): 0mg
Alcohol (kcal): 243
% Refused: 0.0%

Food Exchanges

Grain (Starch): 1 1/2
Lean Meat: 2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 33
Other Carbohydrates: 15

Nutrition Facts

Amount Per Serving

Calories 2852 **Calories from Fat:** 1664

% Daily Values*

Total Fat	176g	270%
Saturated Fat	67g	333%
Cholesterol	724mg	241%
Sodium	2204mg	92%
Total Carbohydrates	248g	83%
Dietary Fiber	32g	128%
Protein	34g	
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Vitamin A		530%
Vitamin C		25%
Calcium		70%
Iron		60%

* Percent Daily Values are based on a 2000 calorie diet.