

# Pumpkin Pecan Pie

written by The Recipe Exchange | November 19, 2017

## **Ingredients**

Pumpkin filling:

1 1/4 cups solid pack pumpkin  
1/3 cup sugar  
1- egg  
2 tablespoons half-and-half  
2 teaspoons vanilla extract  
3/4 teaspoon pumpkin pie spice  
1/4 teaspoon salt

Pecan filling:

3/4 cup light corn syrup  
2/3 cup sugar  
2- eggs  
2 teaspoons vanilla extract  
1/4 teaspoon salt  
1 1/2 cups pecan halves

## **Directions**

Preheat the oven to 350F.

To prepare the pumpkin filling, combine pumpkin, sugar, egg, half-and-half, vanilla extract, pumpkin pie spice and salt in a bowl. Whisk until smooth.

To prepare the pecan filling, combine corn syrup, sugar, eggs, vanilla extract and salt in a bowl; whisk well. Stir in pecans.

Pour pumpkin filling into bottom of crust. Gently spoon pecan filling over pumpkin. Bake on a baking sheet 65 to 70 minutes, until the tip of a knife inserted into the center comes out clean.

Transfer to a wire rack and let cool 1 hour. Chill at least 3 hours before serving.