

## *Pumpkin Cream Pie*

*Patricia Cooper*

*I like this recipe better than most pumpkin pie recipes because you cook the filling first and pour into a cooked pie shell. Your crust is crisp and not soggy like other pumpkin pies.*

1/4 cup cornstarch	1 large can (1 2/3 cups)
3/4 cup sugar	evaporated milk
1/2 tsp. cinnamon	1 can (16 oz.) pumpkin
1/2 tsp. nutmeg	2 eggs, beaten
1/2 tsp. ginger	1 tsp. vanilla
1/2 tsp. salt	1 (9-inch) pie crust, baked
	Whipped cream for serving

In a saucepan, stir together cornstarch, sugar, spices and salt. Mix in evaporated milk and pumpkin. Cook and stir over medium heat to all over boil. Boil 1 minute longer. Reduce heat to low. Beat eggs in a small bowl. Mix part of hot mixture into beaten eggs. Pour back into saucepan and cook and stir 2 minutes longer. Remove from heat and add vanilla. Pour into baked pastry shell. Let cool to room temperature, and then chill. Serve, topped with whipped cream.

## *Kentucky Derby Pie*

*Nancy Hildebrandt*

1 unbaked pie shell	4 eggs
1/2 cup butter	2 Tbsp. bourbon
1 cup sugar	1 cup pecans
1 cup Karo syrup	1/2 cup chocolate chips

Cream butter and sugar; add Karo syrup and mix. Beat in eggs, one at a time. Add bourbon; stir in pecans and chocolate chips. Pour into pie shell and bake at 350° for 1 hour.