Sticky Toffee Pecan Pumpkin Pie

A great twist for the holidays. This pie combines the sweetness of a pecan pie with the autumn flavors of a savory creamy pumpkin pie. The sticky toffee topping adds an elegant finish with a glimmery shine and extra flavor to make this a showstopper pie to serve guests. Refrigerating in advance makes it easier to cut the slices cleanly.

Pie crust dough

Filling

½	cup	pitted dates
1 ¼	cup	pecans
4	Tablespoons	butter
1	15-ounce can	pumpkin puree
¾	cup	dark corn syrup
½	cup	packed brown sugar
½	teaspoon	vanilla
1	Tablespoon	flour
1	teaspoon	ground cinnamon
½	teaspoon	ground ginger
¼	teaspoon	ground cloves
⅓	cup	heavy cream
2	large	eggs

Toffee Sauce

4	Tablespoons	butter
¼	cup	packed brown sugar
2	Tablespoons	dark corn syrup
2	Tablespoons	heavy cream

1. Preheat oven to 350°. Put the dates in a small bowl and cover with ½ cup boiling water. Set aside for 5 minutes.
2. Roll out dough and place in 9" pie pan. Refrigerate until filling is prepared.
3. Spread pecans on a baking sheet and bake until lightly toasted, about 5 minutes. Set aside.
4. Transfer dates and their soaking liquid to a food processor. Add 4 Tablespoons butter and pulse until smooth. Add the pumpkin puree, corn syrup, brown sugar, vanilla, flour, cinnamon, ginger and cloves. Pulse until smooth. Add heavy cream and eggs; pulse until combined.
5. Place pie pan on a baking sheet. Sort through pecans and save whole pieces for the topping. Sprinkle remaining ¾ cup of pecan pieces in the prepared crust and add the filling. Bake in 350° oven until filling is set around the edges, but the center still jiggles slightly, about one hour. Transfer to a rack and let cool
6. When pie is cool, make the toffee sauce. Combine butter, brown sugar, corn syrup, heavy cream and salt in a small saucepan. Heat on high until boiling, Reduce heat to medium low and let simmer until dark and thick, about 8 minutes. Remove from heat and let cool 3 minutes. Pour warm toffee sauce over the pie and place the remaining pecans around the top in a design. Set aside until toffee sets at least one hour. Serve pie or refrigerate overnight.

Servings: 12
Preparation Time: 30 minutes
Cooking Time: 1 hour
Inactive Time: 1 hour
Total Time: 2 hours and 30 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 351 calories, 175 calories from fat, 20.3g total fat, 68.1mg cholesterol, 134.2mg sodium, 220.8mg potassium, 44.2g carbohydrates, 3g fiber, 26.6g sugar, 3.1g protein.

Source

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