

# Pumpkin Pie

## with Pears, Hazelnuts, and Spiced Whipped Cream

A delightful twist on the classic pumpkin pie this recipe incorporates Pumpkin Pie Chai tea for a rich and aromatic flavor. A layer of thinly sliced pears and chopped toasted hazelnuts adds texture and depth, while a spiced whipped cream topping elevates the pie to new heights.

**PREP TIME:** 30 minutes

2 C canned pumpkin puree  
1 C heavy cream  
1/2 C granulated sugar  
1/2 C brown sugar  
2 lg eggs  
1 t ground cinnamon  
1/2 t ground ginger

**COOK TIME:** 55-60 minutes

1/4 t ground cloves  
1/4 t ground nutmeg  
3/4 C Pumpkin Pie Chai tea, brewed and cooled  
1 lg pear, thinly sliced  
1/2 C chopped toasted hazelnuts  
1 pkg refrigerated pie crust

**PREHEAT THE OVEN** to 425°F. Roll out the pie crust and fit it into a 9-inch pie dish.

**LAYER THE PEAR SLICES** and chopped toasted hazelnuts evenly on the bottom of the crust.

**IN A LARGE BOWL**, whisk together the pumpkin puree, heavy cream, granulated sugar, brown sugar, and eggs until smooth.

**ADD THE SPICES** and brewed tea, mixing until well combined.

**POUR THE FILLING** over the pear and hazelnut layer in the prepared pie crust.

**BAKE FOR 15 MINUTES** at 425°F, then reduce the temperature to 350°F and bake for an additional 40-45 minutes, or until the filling is set.

**ALLOW THE PIE** to cool completely before serving.

## Spiced Whipped Cream:

1 C heavy cream  
2 T brown sugar

1/2 t ground cinnamon  
1/4 t ground nutmeg

**IN A LARGE BOWL**, combine the heavy cream, brown sugar, cinnamon, and nutmeg.

**WHIP THE MIXTURE** until soft peaks form.

**TOP THE COOLED PIE** with the spiced whipped cream before serving.

