

# **Chef Larry's Pumpkin Marble Pie**

**Yield: 1 pie, 8- 10 Servings**

## **Ingredients:**

**1 each Pie crust, 9 inch (recipe follows)**

**8 oz. Cream cheese**

**½ cup Light corn syrup**

**1 tsp. Vanilla**

**1 cup Pumpkin, canned**

**2 each Eggs, large**

**½ cup Evaporated milk**

**¼ cup Sugar**

**1 tsp. Ground cinnamon**

**¼ tsp. Ground ginger**

**¼ tsp. Ground cloves**

**pinch Ground nutmeg**

**¼ tsp. Salt**

**For service:**

**2 cups Lightly sweetened whipped cream**

**¼ cup Toasted almonds**

**as needed Fresh mint sprigs**

**as needed Confectioner's sugar (powdered sugar)**

## **Method:**

Prepare pie crust, reserve. Preheat oven to 325 degrees F. Place cream cheese in a mixer and whip until fluffy. Add vanilla and one-half of the corn syrup. Mix until smooth. Pour cream cheese mixture into pie crust and spread evenly. Combine pumpkin, eggs, remaining corn syrup, evaporated milk, sugar, cinnamon, ginger, cloves, nutmeg and salt. Mix until smooth. Pour

pumpkin mixture over cream cheese mixture. With a knife or small spatula swirl to create “marble” effect. Bake at 325 degrees F. for 45 minutes – 1 hour until set. Test by inserting the tip of a knife in the center. (If knife comes out clean, the pie is done) Cool and store under refrigeration until service. To serve, slice and place on serving plates. Garnish with whipped cream, toasted almonds, mint sprigs and Confectioner’s sugar.

Chef Larry’s Pie Crust  
Yield: 1 each, 9 inch pie crust

Ingredients:

1 cup All-purpose flour  
pinch Salt  
4 tsp. Butter, cut into small pieces  
1 ½ tsp. Solid shortening  
3 tsp. Cold water

Method:

Sift flour and salt together in a large bowl. Cut in the butter and shortening until mixture is the texture of coarse crumbs. Add enough cold water to achieve a soft dough. Roll into a ball, cover with plastic wrap and place in under refrigeration to chill for 1 ½ hours. Roll chilled dough on a lightly floured work surface to 1/8-inch thickness and carefully place in a 9 inch round pie pan. Trim and pinch edges. Reserve under refrigeration until needed.