

# Coconut Pumpkin Pie

This recipe is from Debbie Klauber of DEBBIE'S KITCHEN, a hip and friendly deli & bakery in Albany, at 456 Madison Ave., and was printed in Metroland on Nov. 16, 2006. It makes two exotic pies. If buying this ready-to-go chopped and peeled pumpkin, which helps a local farmer deal with his pumpkin bumper crop, by the way, you will need two bags.

2	10-inch pie shells
4.5 cups	cooked pumpkin, pureed in a blender, processor, or mashed
6	eggs
1.5 cups	coconut milk
1.5 cups	heavy cream
1 cup	white sugar (can substitute with 1/2 cup honey or maple syrup)
1 cup	light brown sugar (can substitute with 1/2 cup honey or maple syrup)
1/2 cup	toasted coconut
1 tsp.	cinnamon
1 tsp.	nutmeg
1 tsp.	ground ginger
1 T.	Vanilla extract
1 T.	almond extract

Set your oven to 425 degrees. In a large mixing bowl, add all of your ingredients and mix. So far, easy as pie, right? Pour your mixture into each pie shell. Bake for the first 10-12 minutes in a 425-degree oven, then turn the temperature down to 350-degrees and continue baking for about 30-40 minutes. Take your pies out and cool to room temperature before serving. Enjoy and think of me! Two 10-inch pies serves up to 16 people.

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# Shopping List

## Coconut Pumpkin Pie

Ingredients	Wieght or Volume	PLU #
pie shells	2	_____
pumpkin puree	4.5 cups	_____
eggs	6	_____
coconut milk	1.5 cups	_____
heavy cream	1.5 cups	_____
white sugar	1 cup	_____
light-brown sugar	1 cup	_____
toasted coconut	1/2 cup	
cinnamon	1 tsp.	
nutmeg	1 tsp.	
ground ginger	1 tsp.	
vanilla extract	1 T.	
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