Spiced Bourbon Pumpkin Pie

Prep time: 10 mins (plus cooling) | Bake time: 45 mins

Recipe by Kylie Priddy, Executive Pastry Chef

NOTRE DAME
FAMILY WINES

Pie Ingredients

- 1 pre-made graham cracker pie crust
- 1 ¾ cups pumpkin purée (roughly one 15 oz can)
- 1 cup sweetened condensed milk (one 14 oz can)
- 2 large eggs (lightly beaten)
- ¾ tsp cinnamon
- ⅜ tsp ground ginger (or a generous ¼ tsp)
- ¾ tsp nutmeg
- 1 ½ tbsp bourbon
- ½ tsp of salt
- Whipped cream for serving

How to Make It

1. **Preheat** oven to 425°F (220°C).
2. **Whisk** pumpkin puree, sweetened condensed milk, eggs, bourbon, and pumpkin pie spice in a large bowl until smooth.
3. **Pour** into the graham cracker crust. Bake at 425°F for 15 minutes, then reduce heat to 350°F (175°C) and bake for another 30–35 minutes until the center is mostly set.
4. **Chill** completely and serve topped with whipped cream and a pinch of cinnamon.

Whipped Cream

- 1 cup heavy whipping cream (cold)
- 2 tbsp powdered sugar (or granulated sugar)
- 1 tsp pure vanilla extract

1. **Add** heavy whipping cream, powdered sugar, and vanilla extract into a mixing bowl. Using the whisk attachment, whip on medium speed until medium peaks (holding shape with slightly bent tips).

Pairs with 2025 Lucas and Lewellen Santa Maria Chardonnay

