



Caramel Peanut Pumpkin Pie

Featuring
Chef Pierre®
Pumpkin Pie

Pumpkin pie topped with coarsely chopped candied peanuts and caramel drizzle.



Customers say they are willing to **pay more** for products that do not have artificial ingredients, flavors or colors.



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Ingredients Yield: 8-10 servings

- | | |
|-------------|---|
| 1 Whole Pie | #9276 Chef Pierre® Open Face Pie 10" Unbaked Pumpkin* |
| 5 Tbsp | Brown sugar, firmly packed |
| 2 Tbsp | Melted butter or margarine |
| 1 Tbsp | Cream or milk |
| 1/2 C | Peanuts, coarsely chopped |

Assembly

- 1 In small skillet, combine firmly packed brown sugar, butter or margarine and cream or milk.
- 2 Cook, stirring constantly, until mixture melts and bubbles for 1 minute.
- 3 Stir in coarsely chopped peanuts.
- 4 Spoon over baked and cooled pumpkin pie.

Recommended Beverage Pairings

- Beer:** Porter, Barley Wine
Wine: Riesling, Port, Red Bordeaux
Liquor: Hot Butter Rum

*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

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