



# RUBINO ESTATES DRUNKEN PUMPKIN PIE

## INGREDIENTS

- 2 eggs
- 15oz pumpkin
- ½ cup brown sugar, loosely packed
- ¼ cup granulated sugar
- 1 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp clove
- ¼ tsp cardamom
- ½ tsp kosher salt
- 2 tsp cornstarch
- 12 oz coconut milk
- 2 tablespoons Dom Benedictine B & B Liqueur
- Your favorite pie crust



RUBINO ESTATES  
A CAL-ITAL WINERY

## DIRECTIONS

- 1. Preheat the oven to 425°F**
- 2. In a large bowl, beat the eggs. Add the pumpkin and continue to beat until combined. In a separate bowl, sift together the sugar, spices, salt, and cornstarch. Once mixed, pour this mixture into the large bowl, mixing until thoroughly incorporated. Finally, add the coconut milk and liqueur and whisk until fully combined.*
- 3. Pour the pie filling into a prepared crust (homemade is best) and place in the oven for 15 minutes. After 15 minutes have elapsed, reduce the oven temperature to 350°F and bake for another 40 minutes, or until set.**
- 4. Allow your pie to cool at room temperature, and serve. Refrigerate leftovers...if you have any!*

**Wine pairing suggestion: Primitivo, Ferrario, or Riserva Petite Sirah**

*Recipe written by Savannah Schmidt*