

CARAMEL CHAI PUMPKIN PIE

recipe adapted from Four & Twenty Blackbirds

INGREDIENTS

- graham cracker crust for a 9" pie, partially parbaked (I use [this](#) recipe)
- 1 cup (8oz) Cara-Sel salted caramel, warmed enough to be pourable
- 2 large eggs
- 2 large egg yolks
- pinch of Kosher salt (optional)
- 1 $\frac{2}{3}$ cup pumpkin puree*
- 2 teaspoons Chai Spice Blend (I use [Rockerbox](#))
- 1 teaspoon molasses**
- 2 teaspoons fresh lemon juice
- 1 cup whole milk
- whipped cream for serving (optional)

IMMERSION BLENDER METHOD

1. Position a rack in the center of your oven and preheat the oven to 350°.
2. Place all of the ingredients in an 8 cup measuring cup or large bowl (you want enough room to be able to blend without making a giant splashy mess) and blend until smooth.
3. Pour the mixture into your parbaked crust and bake on the middle rack of your oven for 45-55 minutes, rotating 180° when the edges start to set, 30-35 minutes through baking time.
4. The pie is finished when the edges are set and puffed slightly and the center is no longer liquid but still wobbly. The filling will continue to cook and set after the pie is removed from the oven.
5. Allow to cool completely on a wire rack, 2-3 hours. Can be served slightly warm, at room temperature, or chilled. We prefer the latter two options and believe barely sweetened whipped cream to be a must.

WHISK AND BOWL METHOD

1. Position a rack in the center of your oven and preheat the oven to 350°.
2. In a large bowl whisk the eggs and egg yolks to blend. Add the rest of the ingredients and whisk until smooth. Optional: If you want to ensure a silky texture, pass the mixture through a fine mesh sieve, pressing with a rubber spatula, into another bowl.
3. Pour the mixture into your parbaked crust and bake on the middle rack of your oven for 45-55 minutes, rotating 180° when the edges start to set, 30-35 minutes through baking time.
4. The pie is finished when the edges are set and puffed slightly and the center is no longer liquid but still wobbly. The filling will continue to cook and set after the pie is removed from the oven.
5. Allow to cool completely on a wire rack, 2-3 hours. Can be served slightly warm, at room temperature, or chilled. We prefer the latter two options and believe barely sweetened whipped cream to be a must.

* This is one 15oz can of pumpkin puree. I had great results with a national brand (Libby) and my local grocery chain's own organic line. I had dreadful results with Trader Joe's organic. All this to say, the quality and flavor of your pumpkin puree will have a huge impact on your pie. If you feel like going all out, you can even roast your own. Choose your own adventure!

**I admit that I have no idea how much the teaspoon of molasses from the original recipe matters here. I always have it on hand, so I add it. If you don't keep molasses in your cupboard and don't want to buy a bottle I bet you can skip it (but I haven't tested it!)