

## **Maker's Mark Pumpkin Pie**

1 can (15oz) of pumpkin  
2 tablespoons melted butter  
1 teaspoon cinnamon  
1/2 teaspoon allspice  
1/2 teaspoon cloves  
1/2 teaspoon mace  
1/2 teaspoon nutmeg  
1/2 teaspoon ginger  
1 tablespoon lemon juice  
3 tablespoons Maker's Mark Bourbon  
2 eggs  
2 tablespoons flour  
1/2 cup dark brown sugar  
1/2 cup white sugar  
Dash of salt  
1 cup rich milk

1) To the pumpkin add melted butter, spices, lemon juice and bourbon. Beat eggs until light and lemon colored. Add flour and when well blended add dark and white sugar, salt and milk.

2) Combine the two mixtures. Pour into a 9-inch unbaked pie shell. Bake 15 minutes at 450 degrees, then reduce heat to 375 degrees and bake 1/2 hour longer or until custard sets. Garnish with whipped cream.