**Bourbon-Ginger Pumpkin Pie**

**Ingredients:**

1 cup granulated sugar

1/2 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1 teaspoon ground ginger

1/4 cup bourbon syrup

4 large eggs

20 oz. Pumpkin

16 fl. oz. Heavy cream

3 pie shells

**INSTRUCTIONS**

**Day 1:**

1. Fit the Kitchenaid with the whip attachment. Whip the heavy cream until it is soft peaks.
2. In a separate large bowl, mix sugar, spices, eggs, bourbon syrup and pumpkin until well blended.
3. Fold in the lightly whipped cream.
4. Transfer into a smaller bowl if your group has one. Wrap, label, and put in the fridge with the recipe and your group assignments.

**Day 2:**

1. Preheat oven to 350ºF. If you are in groups 2 or 3, preheat to 375º.
2. Pour the pumpkin mix into pie shells.
3. **If your group is making more than 1 pie at a time, you must bake all the pies at the same time!** **Do not try and bake them one at a time.**
4. Bake for 45-60 minutes, or until a toothpick can be inserted into the center and come out clean.
5. Set aside to cool.

**Day 3:**

1. Enjoy a slice of pie and share with those around you.