



## Chocolate Bourbon Caramel Mini Pumpkin Pies

SERVES MAKES 24 MINI PIES

### Ingredients

3/4 cup of canned pumpkin

2 eggs

1/2 cup brown sugar

1 tsp of vanilla

1 1/2 tsp of pumpkin pie spice

pinch of salt

2 ready pie crusts

1/2 cup semi sweet morsels

1/2 cup bourbon caramel sauce

round cookie cutter about 4-5 inches in diameter

fresh whipped cream, optional

### Instructions

Roll out the pie dough on a lightly floured surface. Cut out 24 rounds with the cookie cutter. Place each dough round into a mini muffin tin, forming it around the sides creating a little cup.

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In a mixing bowl, combine the pumpkin, eggs, sugar, vanilla, pie spice and salt.

Place 5-6 semi sweet morsels in each mini pie shell. Spoon the pumpkin mixture over the chocolate, filling the little pie shells about 2/3 full.

Bake the mini pies at 350 for about 20-30 minutes until the pies are set and the crust is slightly brown. Remove from the oven and allow them to cool completely before removing from the pan.

When the caramel is completely cooled and the mini pies have cooled, remove the pies from the muffin tin and smear about 1/2 teaspoon of the caramel sauce over the top of the pies. Place them in the refrigerator to let the caramel set. Take them out about 30 minutes before you want to serve them, bringing them close to room temperature. Put a little dollop of whipped cream on top for extra deliciousness.

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You can use any caramel sauce that you'd like, but when I made Salted Bourbon Caramels a couple months ago, I messed up the first batch not getting it to the candy stage in the cooking process. If you'd like to make a caramel sauce with a hint of bourbon like mentioned above, click on the link and follow the directions to make the caramel. When you get to the stage where you add in the cream mixture, don't worry about bringing it up to a certain temperature again. Simply whisk in the cream (be careful, it bubbles up and is hot!!) until the mixture is slightly thickened. Remove it from the heat and pour it into glass jars until it's completely cooled.