



Plum Pudding Pie

Ingredients:

- 1/3 cup plus 2 tablespoons of Kahlua
- 1/2 cup golden raisins
- 1/2 cup chopped pitted dates
- 1/2 cup chopped candied cherries
- 1/2 cup chopped walnuts
- 1/3 cup dark corn syrup
- 1/2 teaspoon pumpkin pie spice
- 1/4 cup butter or margarine, softened
- 1/4 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 2 eggs, slightly beaten
- 1 (9-inch) unbaked pie shell
- 1 cup whipping cream
- Maraschino cherries (optional)

Directions:

- In a medium bowl, combine 1/3 cup of Kahlua, raisins, dates and cherries. Mix well.
- Cover and let stand for 1 to 4 hours.
- Stir in walnuts, corn syrup and spice.
- In a large bowl, cream butter, sugar, flour and salt.
- Stir in eggs.
- Add fruit mixture and blend well.
- Pour into unbaked pie shell.
- Bake in preheated 350°F oven for 35 minutes or until filling is firm and crust is golden.
- Cool completely on wire rack.

- When ready to serve, in a small bowl, beat whipping cream with remaining 2 tablespoons Kahlua just until soft peaks form.
- Spoon cream into a pastry bag fitted with a large star tip and pipe decoratively on top.
- If desired, garnish with maraschino cherries.

Yield: 8 servings