



# Holiday Hints

## Give Thanks To The Host

(NAPSA)—A small token or gift is the perfect way to show your appreciation to any generous host or hostess this holiday season. Small plants or floral arrangements are always welcome, as are chocolates or a jar of homemade jam. Other thoughtful gift ideas include seasonal serving pieces and table linens. Homemade baked goodies are a warm way to convey your gratitude. The gourmet gifting experts at 1-800-FLOWERS.COM offer the following suggestion for a tasty **PECAN-PUMPKIN PIE**:

- 1 unbaked pie shell
- 3 eggs
- 1 cup packed light brown sugar
- ½ cup canned pumpkin
- ½ cup corn syrup
- 2 tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract
- 1½ cups coarsely chopped pecans
- Sweetened whipped cream
- 12 pecan halves for topping

**Preheat oven to 425°F.**

Place pie shell in a 9-inch pie pan and trim and crimp the edges of the dough. Line crust with foil and place pie weights or dry beans over surface of crust to weigh it down during baking. Bake crust for 8 minutes. Remove crust from oven, remove weights and foil



from crust and reduce oven temperature to 350°F.

Beat eggs, sugar and pumpkin in a medium bowl until creamy. Beat in corn syrup, butter and vanilla until smooth. Stir in chopped pecans until distributed throughout mixture. Pour pumpkin mixture into baked crust.

Cover edges of pie crust with foil and bake for 50 minutes. Remove foil and bake for 10 more minutes, or until a knife inserted off center comes out clean. Remove from oven and cool to room temperature.

Place dollops of sweetened whipped cream on pie and top each dollop with a pecan half. Cut and serve. Will make approximately 6 to 8 servings.

If you're short on time, visit [1800flowers.com](http://1800flowers.com) for the Mama Moore's Bakeshop Pecan Pie and for more great gift ideas.