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## PRALINE CREAM PIE

Recipe courtesy of Emeril Lagasse

*1 1/2 cup graham cracker crumbs*

*1/2 cup crumbled pralines*

*1 stick butter, melted*

*Filling:*

*2 1/2 cup milk*

*3/4 cup sugar*

*1 teaspoon vanilla*

*1 tablespoon Steen's Pure Cane Syrup, plus 1 tablespoon for the whipped cream*

*5 egg yolks*

*1/2 cup cornstarch*

*1 cup crumbled pralines*

*1 cup heavy cream*

*3 tablespoons sugar*

*Garnish:*

*Chocolate sauce in a squeeze bottle*

*Fresh mint sprigs*

*Powdered sugar in a shaker*

Preheat the oven to 400 degrees. In a 9-inch pie pan, combine the crumbs, pralines and butter together until the mixture is binded together. Spread and press the mixture evenly on the bottom and sides of the dish to make the crust. Bake for about 8 to 10 minutes, or until it is brown. Remove from the oven and cool completely. For the filling: In a non-reactive sauce pan, combine the milk, sugar, vanilla and syrup over medium heat. Stir slowly to dissolve the sugar and heat just long enough to scald the milk. Remove from the heat.

In a mixing bowl, combine the egg yolks with the cornstarch and mix well. Add 1/4 cup of the milk mixture at a time to the egg mixture, blending in between each addition, until all is combined. Pour the mixture into a saucepan and over medium heat, stir constantly for 1 to 2 minutes. Stir until smooth and thick. Remove from heat and put through a fine sieve to remove any lumps. Chill the filling in an ice bath until cold. Fold in the pralines and spread evenly into the pie crust. Refrigerate for 2 hours or until it sets. For the whipping cream: Using an electric mixer, whip the cream, sugar and syrup, until stiff peaks form. Spread the cream evenly over the top of the pie. Slice a pie of the pie and place on the plate. Garnish with the pralines, chocolate sauce, powdered sugar and fresh mint springs.

Yield: 8 servings