

# Hazelnut Pumpkin Pie

## CRUST

2 cups graham cracker crumbs  
3 tablespoons sugar  
3 tablespoons hazelnut creamer, divided  
1/2 cup butter, melted

## FILLING

1 (8-ounce) package cream cheese  
3/4 cup light brown sugar  
3 eggs  
1 (15-ounce) can pumpkin puree  
1/2 cup heavy cream  
1/4 teaspoon allspice  
1/2 teaspoon salt

## Directions

Heat oven to 350 degrees F.

To make crust, mix graham crackers, sugar, 1 tablespoon of hazelnut creamer and butter until combined. Press into a 9 to 10-inch springform pan or cake pan making sure to press mixture up the sides and bottom as well, set aside.

For filling, in a large bowl mix in order cream cheese, brown sugar, eggs 1 by 1 and pumpkin puree. In a small cup stir remaining 2 tablespoons of hazelnut creamer, allspice and salt into heavy cream. Pour heavy cream mixture into pumpkin mixture and blend until combined. Pour into crust and bake for 35 minutes or until the center sets. Allow to cool to room temperature before serving.