



## Citrus Pumpkin Pie with Grand Marnier Cream

 Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



106 kcal

DESSERT

### Ingredients

- ☐ 3 tablespoons garnish: candied orange peel chopped
- ☐ 1 tablespoon grand marnier
- ☐ 2 teaspoons lemon zest grated
- ☐ 2 teaspoons orange peel grated
- ☐ 10 servings perfect pumpkin pie
- ☐ 1 tablespoon sugar
- ☐ 1 cup whipping cream chilled

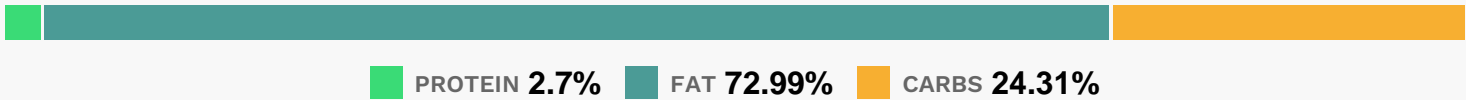
### Equipment

☐ oven

## Directions

- ☐ Mix lemon peel and orange peel into Perfect Pumpkin Pie filling.
- ☐ Bake and cool as directed.
- ☐ DO AHEAD Can be made 1 day ahead. Cover and chill. Beat chilled whipping cream, sugar, and Grand Marnier until peaks form.
- ☐ Spread over pie.
- ☐ Garnish with candied orange peel.

## Nutrition Facts



## Properties

Glycemic Index:7.01, Glycemic Load:0.84, Inflammation Score:-3, Nutrition Score:1.25%

## Nutrients (% of daily need)

Calories: 106.06kcal (5.3%), Fat: 8.61g (13.24%), Saturated Fat: 5.48g (34.23%), Carbohydrates: 6.45g (2.15%), Net Carbohydrates: 6.21g (2.26%), Sugar: 5.97g (6.64%), Cholesterol: 26.89mg (8.96%), Sodium: 13.02mg (0.57%), Alcohol: 0.39g (100%), Alcohol %: 1.51% (100%), Protein: 0.72g (1.43%), Vitamin A: 435.56IU (8.71%), Vitamin B2: 0.05mg (2.77%), Vitamin D: 0.38µg (2.54%), Calcium: 18.08mg (1.81%), Vitamin C: 1.24mg (1.5%), Vitamin E: 0.22mg (1.48%), Phosphorus: 14.7mg (1.47%), Selenium: 0.77µg (1.1%)