



Gingerbread Pumpkin Pie

Delightful pumpkin pie with a spicy streusel topping

- 1 baked pie crust (see recipe for flaky crust)
- 2 eggs
- 1/2 cup firmly packed brown sugar
- 1 Tablespoon molasses
- 1 (15 oz.) can pumpkin puree
- 1-1/4 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 cup heavy coconut cream or heavy cream

Gingerbread Streusel Topping

- 1/4 cup crushed gingersnaps
- 2 Tablespoons chopped pecans
- 2 Tablespoons chopped crystallized ginger
- 2 Tablespoons unsalted butter, melted

Bake One Pie Crust. See attached recipe for a Baking Flaky Pie Crust and Blind Baking instructions.

Prepare Pumpkin Filling: Whisk egg, brown sugar, and molasses together in a bowl until combined. Add pumpkin puree, pumpkin pie spice, and salt and stir until blended.

Bake Pie: Stir in cream until mixture is smooth. Pour into prepared pie shell; bake until set, about 40 minutes. Prepare streusel topping while pie is baking.

Prepare Streusel Topping: Combine gingersnaps, pecans, crystalized ginger, and butter for the topping in a bowl until gingersnaps are saturated with butter.

Bake Streusel Topping: Scatter streusel generously over the center of the pie and return to oven. Bake until center is set, pie puffs in the center and streusel is crisp. 15 to 20 minutes more. If needed, shield pie crust with foil to prevent overbrowning. Remove from oven, cool on rack until room temperature.

To Serve: Chill in the refrigerator. Cut into slices. Yield: one 9-1/2-inch pie
Recipe Inspired by: *Cuisine at Home*; January 2008

About the Recipe: When you think about November and Thanksgiving, pumpkin pie always finds its way to the dessert table. This year, you might want to add a holiday touch with a streusel that has a hint of gingerbread flavor. It's not very spicy but adds just a hint that there's something special about this pie. Enjoy the spirit of the season.

Flaky Pie Dough (1/2 recipe) from *Cuisine at Home*

1-1/2 cups all-purpose flour
2 Tablespoons granulated sugar
1/4 teaspoon salt
6 Tablespoons unsalted butter, cold, cubed
1/4 cup shortening, cold, cubed
1/3 to 1/2 cup ice water
1/2 teaspoon white distilled vinegar

To Mix Crust Dough:

- Stir flour, sugar, and salt together in a large bowl. Using a pastry blender, cut in butter and shortening until it's the size of peas.
- Combine water and vinegar, then add to flour butter mixture, stirring with a fork until dough holds together.
- Form into a ball, flatten into a disk, wrap in plastic. Chill for at least 1 hour before rolling.

Before You Start Baking: Preheat oven to 375 degrees F.

To Roll: Place on a lightly floured surface and roll into a 14-inch circle. Fit dough into pie pan, trim, flute edges; prick sides and bottom of crust; chill 15 minutes

To Blind Bake: Line crust dough with foil or parchment, fill with dry beans or pie weights; bake 15 to 20 minutes. Remove beans or pie weights; bake crust an additional 10-12 minutes or until golden. Remove from oven. Cool to room temperature.

Cook's Note: This recipe has a unique way of blind baking a crust. Most recipes bake them at a higher temperature