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CRUMB-TOPPED PUMPKIN PIE

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Pastry for 9 inch pie pan, unbaked
1 lb. pumpkin (2 c.)
15 oz. can sweetened condensed milk
1 egg
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger

ORANGE CRUMB TOPPING:

Use the pie crust pieces leftover after placing crust in pie pan. Add to this 2 teaspoons grated orange peel and 1/2 cup brown sugar (packed). Mix until crumbly.

Heat oven to 375 degrees. Beat pumpkin, milk, egg, salt, cinnamon, nutmeg and ginger with beater. Pour into pastry lined pie pan. Sprinkle with Orange Crumb Topping. Cover edge with 2-3 inch strip of aluminum foil to prevent excessive browning. Remove foil last 15 minutes of baking. Bake 50-55 minutes or until filling is set and pastry is brown.