



## PUMPKIN SPICE PIE

*This pumpkin pie recipe skips a milky custard in favor of a denser, spicier pumpkin filling. It's especially good served with whipped cream sweetened with maple syrup.*

*Happy rolling—Stephanie*

### **Dough**

1 package **Ready-to-Roll Dough™** FOR SWEET PIES, TARTS & PASTRIES thawed overnight in refrigerator  
flour for dusting

### **Filling**

1 15-ounce can (about 2 cups) pumpkin  
1/2 cup firmly packed brown sugar  
1/4 cup granulated sugar  
1/4 teaspoon salt  
3/4 teaspoon freshly grated or ground nutmeg  
3/4 teaspoon ground cinnamon  
3/4 teaspoon ground ginger  
1/16 teaspoon ground cloves  
1/16 teaspoon ground allspice  
1/16 teaspoon pepper  
3 large eggs  
3 tablespoons butter, melted and cooled

1. Prepare dough following thawing and rolling instructions (steps 1 through 4) on Ready-to-Roll Dough™ package, rolling dough to about a **12-inch round**.
2. Position dough in pie plate per package instructions. Trim dough leaving about a 1-inch overhang; turn overhang under itself onto the plate rim and crimp. Chill in freezer for 30 minutes.
3. Place oven rack in center position. Preheat oven to 425°F and prepare filling.
4. Combine pumpkin, brown sugar, granulated sugar, salt, nutmeg, cinnamon, ginger, cloves, allspice, and pepper in a large bowl. In a medium bowl whisk eggs with cooled melted butter; whisk egg mixture into pumpkin mixture.
5. Pour mixture into prepared pie shell (see note); place pie in oven and immediately reduce heat to 375°F. Bake for 40 to 50 minutes or until filling is firm in the middle.

*Note:* Before baking, make a foil protector to prevent the crimped rim from over-browning. Cut a circle of foil large enough to cover the pie; cut out the center of the circle leaving about a 2-inch ring. Place ring on pie rim and lightly crimp to fit and hug

the pie plate. When 20 minutes of bake time remain, remove the foil protector and finish baking.

Yield: 6 to 8 servings