

HARVEST PUMPKIN PIE

Crust:

1-1/2 cups fine gingersnap cookie crumbs
1/4 cup icing sugar
6 Tbsp butter, melted
1/2 tsp ground cinnamon

Filling:

2 eggs
2 cups pumpkin pureé or 1 can (14 oz/398 ml) pumpkin
3/4 cup packed brown sugar
1 tsp cinnamon
1/2 tsp each ground ginger, allspice and nutmeg
1/2 tsp salt
1-1/3 cups light cream
1 small carton real whipping cream for garnish***

Gingersnap Crust:

In food processor grind gingersnap cookies until they resemble crumbs; transfer to a bowl. With a fork, mix in the icing sugar, butter and cinnamon. Spray a 9-inch deep-dish pie plate with a nonstick cooking spray and press the crumb crust into the dish and up sides. Bake in a preheated 325°F oven for 5 minutes. Cool 10 minutes on a rack.

Pie Filling:

In bowl, beat eggs lightly; beat in pumpkin, sugar, cinnamon, ginger, allspice, nutmeg and salt. Blend in cream. Pour into prepared pie crust. Bake pie in 350°F oven for 45 minutes or until tester inserted in center comes out clean. Let cool. Garnish each piece with a spoonful of the prepared real whipping cream.

*** whip the real whipping cream with electric hand beaters, sweetened with a dash of sugar and cinnamon.