



## Gingered Pumpkin Pie

**Prep: 20 minutes plus cooling & chilling**

**Bake: 1 hour 10 minutes • Serves: 8**

- 2 large eggs
- 1 can (15 ounces) pure pumpkin
- $\frac{3}{4}$  cup half-and-half
- 4 tablespoons unsalted butter, melted
- 1 teaspoon pure vanilla extract
- $\frac{1}{2}$  cup packed light brown sugar
- $1\frac{1}{2}$  teaspoons pumpkin pie spice
- $\frac{1}{4}$  teaspoon salt
- 2 tablespoons finely chopped crystallized ginger
- 1 (9- to 10-inch) frozen unbaked deep dish pie crust

1. Place large rimmed baking pan in oven; preheat oven to 350°.

2. In large bowl, whisk eggs; add pumpkin, half-and-half, butter and vanilla extract and whisk until well blended. Add sugar, pumpkin pie spice and salt; whisk until well blended. Sprinkle ginger into mixture and blend. Pour pumpkin mixture into pie crust. Place pie pan onto preheated rimmed baking pan; shield pie crust edges with foil strips or pie crust shield to prevent overbrowning, if desired.

3. Bake pie 1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean. Cool pie completely on wire rack. Cover and refrigerate at least 2 hours or up to overnight before serving.

*Approximate nutritional values per serving:*

*274 Calories, 15g Fat (8g Saturated), 70mg Cholesterol,  
194mg Sodium, 33g Carbohydrates, 0g Fiber, 20g Sugars, 4g Protein*

### Chef Tip

*Serve pie topped with whipped cream, pecans and/or finely chopped crystallized ginger.*

### Dietitian's Dish

> Trade the traditional crust for a Gluten Free option for your guests who have Celiac Disease or a gluten intolerance.