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----- Side 1 Cut Out Below -----

### **Brown Family's Favorite Pumpkin Pie**

This pumpkin pie has a walnut, streusel topping that is optional. Serve with whipped topping or ice cream. Prep Time: approx. 30 Minutes. Cook Time: approx. 1 Hour . Ready in: approx. 1 Hour 30 Minutes. Makes 1 - 9 inch pie (8 servings).

Printed from **Allrecipes**, Submitted by **Cindy B.**

1 (15 ounce) can pumpkin puree	1 (9 inch) unbaked pie shell
1 (14 ounce) can sweetened condensed milk	
2 egg yolks	2 tablespoons all-purpose flour
1 teaspoon ground cinnamon	1/4 cup packed brown sugar
1/2 teaspoon ground ginger	1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg	2 tablespoons butter, chilled
1/2 teaspoon salt	1 cup chopped walnuts
2 egg whites	

#### **Directions**

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----- Side 2 Cut Out Below -----

- 1 Preheat the oven to 425 degrees F (220 degrees C).
- 2 In a large bowl, mix together the pumpkin, sweetened condensed milk, and egg yolks. Stir in 1 teaspoon cinnamon, ginger, nutmeg, and salt. In a large glass or metal bowl, whip egg whites until soft peaks form. Gently fold into pumpkin mixture. Pour filling into pie shell.
- 3 Bake for 15 minutes in the preheated oven. While the pie is baking, prepare the streusel  
 topping: In a small bowl, combine the flour, brown sugar, and 1 teaspoon cinnamon. Blend in the cold butter with a fork or pastry blender until the mixture is crumbly. Mix in the chopped nuts. Sprinkle the topping over the pie.
- 4 Reduce the heat to 350 degrees F (175 degrees C). Bake an additional 40 minutes, or until set.

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