

The Ultimate Pumpkin Pie

Alright folks, this pumpkin pie is to die for and rounds out my Thanksgiving menu quite nicely. Refrigerated pastry crust teams up with a gingersnap crust for a delicious foundation for the perfect pumpkin pie.

- 1 refrigerated pie crust
- 2 cups crushed gingersnaps (about 40 gingersnaps)
- 1 cup pecans, finely chopped
- 1/2 cup sugar
- 1/4 cup butter, melted
- 1 (15-oz.) can pumpkin
- 1 (14-oz.) can sweetened condensed milk
- 2 large eggs, beaten
- 1/2 cup sour cream
- 1 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon ground ginger



Preheat oven to 350°. Place piecrust into a 9-inch deep-dish pie plate according to package direction, fold edges and flute.

Mix together crushed gingersnaps, pecans, sugar, and butter. Reserve 2/3 cup mixture for garnish when serving. Press mixture on bottom and up sides of piecrust.

Bake at 350° for 10 minutes. Remove double crust from oven and let cool about 30 minutes.

Stir together pumpkin, condensed milk, eggs, sour cream, cinnamon, ginger, and vanilla until well blended. Pour into prepared crust.

Bake at 350° for 30 minutes. Sprinkle Pecan Streusel around edge of crust. Bake 40 to 45 minutes or until set, shielding edges of pie with foil during last 20 minutes of baking.

Serve pie warm with a dollop of real whipping cream sprinkled with cinnamon. Garnish pie with reserved gingersnap crumbs.