



Gammy's House Recipes

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DATE-NUT PUMPKIN PIE

Ingredients:

Crust:

9-inch Classic CRISCO Single Pie Crust (recipe follows)

Date-Nut Layer:

1 package (8 oz.) pitted whole dates, chopped

3/4 cup water

1/3 cup firmly packed brown sugar

1/4 cup butter or margarine

1/2 cup chopped walnuts

1/2 teaspoon ground cinnamon

Filling:

2 eggs

1-1/2 cups mashed, cooked or canned sold-pack pumpkin (not pumpkin pie filling)

1/2 cup firmly packed brown sugar

1 cup evaporated milk

1/2 cup sugar

1/2 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/4 teaspoon salt

1/8 teaspoon ground cloves

Garnish:

Sweetened whipped cream

1/2 cup granulated sugar

Directions:

For crust:

Prepare Classic CRISCO Pie Crust recipe. Do not bake. Reserve dough scraps for cutouts, if desired. *

Heat oven to 450 degrees.

For date-nut layer:

Combine dates and water in medium saucepan. Cook on medium heat until mixture comes to a boil and dates have softened. Add 1/3 cup brown sugar and butter. Stir to blend. Remove from heat. Stir in nuts and cinnamon. Cool while preparing filling.

For filling:

Beat eggs lightly in medium bowl. Add pumpkin, granulated sugar, 1/2 cup brown sugar, evaporated milk, cinnamon, ginger, nutmeg, salt and cloves. Stir to blend. Spoon date-nut mixture into unbaked pie crust. Pour in filling. Bake at 450 degrees for 10 minutes. Reduce oven temperature to 350 degrees. Bake 35 minutes or until knife inserted in center comes out clean. Cool to room temperature before serving.

For garnish:

Spoon whipped cream around outer edge of pie just before serving. Refrigerate leftover pie.

*Flute edge or cut small leaves and pumpkins from pastry scraps and press around edge of unbaked pie crust.