

# Pumpkin Pie

## Ingredients

### **Crust:**

- 1/3 cup crushed Anna's orange spiced cookies
- 2/3 cup crushed Petite Beurre cookies
- 1 1/4 tsp ground cinnamon
- 3 T unsalted butter
- 2 T sugar

### **Filling:**

- 1 15-ounce can pure pumpkin
- 1 14-ounce can sweetened condensed milk
- 1/4 cup sour cream
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp vanilla extract
- 1/4 tsp ground allspice
- 2 large eggs

### **Spiced Cream:**

- 3/4 cup chilled whipping cream
- 1/2 tsp cinnamon
- 1/4 tsp ginger
- 2 T sugar

## Preparation

Pre-heat oven to 350. Combine all crust ingredients in a food processor. Press into a 9" pie plate using the bottom of a glass. Bake at 350F for 10 minutes. Transfer pan to a wire rack and let cool completely.

Whisk pumpkin, condensed milk, sour cream, cinnamon, ginger, vanilla, and allspice in a large bowl to blend. Whisk in eggs. Pour into crust (there may be some filling left over).

Bake pie until filling is puffed around the sides and set in the center, about 55 minutes. Cool pie on a rack. (Can be made ahead. Let stand at room temperature for 2 hours, or cover and chill overnight.)

Beat whipping cream, cinnamon, ginger and sugar in a bowl until peaks form. Spoon large dollops around the edge of the pie and serve.