

Pumpkin Pie with Brown Sugar Walnut Topping

The brown sugar adds a rich flavor to the soft filling. The perfect finishing touch!

Makes one 9-inch diameter pie; 8 servings

Ingredients

Topping

½ cup walnut pieces
¼ cup (packed) golden brown sugar
½ teaspoon ground cinnamon
Pinch of fine sea salt

Crust

1 12-inch round pie crust (home made or purchased)

Filling

1 cup (packed) golden brown sugar
2 large eggs
½ teaspoon fine sea salt
½ teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground cloves
1 cup canned pure pumpkin
1 cup heavy whipping cream

Preparation

Topping

Combine all ingredients. Using on/off turns, blend to fine crumbs.

Crust

Position oven rack in bottom third of oven; preheat to 350 degrees. Transfer crust to 9-inch-diameter glass pie dish. Fold edges under and crimp decoratively. Freeze crust 20 minutes.

Line crust with nonstick foil and fill with dried beans or pie weights. Bake until crust is set, about 20 minutes. Gently remove foil and beans. Return crust to oven and bake until partially cooked and golden brown around edges, pressing down on crust with back of spoon if bubbles form about 15 minutes. Cool on rack.

Filling

Whisk brown sugar, eggs, sea salt, cinnamon, ginger and cloves in medium bowl. Add pumpkin and cream and whisk until; well blended and smooth.

Pour filling into crust. Bake at 350 until filling is firm, about 30-minutes. Cover crust with foil collar if browning too quickly.

Sprinkle topping evenly over pie. Reduce oven temp to 325 degrees; continue baking until pie is set and slightly puffed in center, about 15 minutes longer. Transfer pie to rack and cool completely.

Can be made 1 day ahead. Tent with foil and chill. Let stand at room temp 1 hour before serving.