



Streusel Pumpkin Pie

PREP: 90 min

INGREDIENT LIST:

- 2 eggs
- 1 can (16 oz.) solid pack pumpkin
- 1 can (12 oz.) evaporated milk
- 3/4 cup plus 2 Tbsp. sugar
- 3 tsp. pumpkin pie spice
- 2 deep-dish pie crusts, frozen
- 1/4 cup chopped walnuts

RECIPE INSTRUCTIONS:

1. Preheat oven and baking sheet to 375°F.
2. In a large bowl, whisk together eggs, pumpkin, evaporated milk, 3/4 cup sugar, and 2 tsp. of the pumpkin pie spice. Place one pie crust on a pre-heated baking sheet.
3. Pour filling into pie crust. Bake on the pre-heated baking sheet for 30 minutes.
4. Meanwhile, break or crumble the second frozen pie crust into very small pieces; mix with the remaining 2 Tbsp. sugar, 1 tsp. pumpkin pie spice, and walnuts.
5. Sprinkle over partially baked pie.
6. Return pie to oven and bake an additional 40 minutes or until knife inserted in center comes out clean. Cool completely before serving.

