

Holiday Streusel-Topped Pumpkin Pie (Eggless Recipe)

Serves 8-12

INGREDIENTS

(Organic, if possible)

Pie Shell (large 9 inch crust)

Use your favorite recipe or purchase a frozen, pie pastry or shell

Pumpkin Pie Filling

1-1/3 cup fresh roasted
Pumpkin puree from a Sweetie
Pie or Winter Luxury Pie
Pumpkin (See instructions)
1 can Sweetened Condensed
Milk
1 egg or egg substitute
1-1/4 tsp ground Cinnamon
1/2 tsp each ground Nutmeg
& ground Ginger
1/4 tsp ground Cloves
Pinch of ground Coriander
1/2 tsp Sea Salt
1/2 cup Half and Half

Streusel Topping

2 Tablespoons all-purpose
Flour
1/4 cup packed Brown Sugar
1 teaspoon ground Cinnamon
2 Tablespoons, chilled Butter
1 cup, fresh chopped Walnuts

GARNISH

* Heavy Cream, whipped &
slightly sweetened with Cane
Sugar & Vanilla.



RECIPE & PHOTO:

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SOURCE: www.FigsWithBri.com

A 'No Fail' super EASY to make gourmet recipe....though it can be more-or-less attractive depending on how skillful one feels the day your make it. My second pie (YES, the fellows requested a 2nd pie right away) wasn't as pretty as this one. Still yummy though!

INSTRUCTIONS

Bake / Roast the pumpkin the day before Thanksgiving with this simple method:

~ PRE-HEAT the oven to 350F

~ CUT the pumpkin in half with a sturdy sharp knife. CLEAN out the seeds & strings.

~ PLACE cut sides down on a non-stick cookie pan. COVER the whole pumpkin & cookie sheet with aluminum foil crimping the edges closed.

~ BAKE at 350F (177C) until tender (about 1-1/2 hours). Pierce skin with a fork to test for tenderness. When done, remove from oven and cool 'til warm (not hot). *Couldn't be easier!*

The roasted, slightly caramelized, flesh scoops away from the tender skin easily. You get all the pulp, no hard rind to deal with. Once scooped into a medium sized mixing bowl, either smash the aromatic flesh into a smooth puree by hand with an old-fashioned potato masher like I did or use your blender to do the task.

~ PRE-HEAT the oven to 415F

~ PREPARE a large pie crust recipe or pre-made pie shell.

Pumpkin Pie Filling

~ BLEND until smooth:

1-1/3 cup fresh roasted Pumpkin puree and the rest of the filling ingredients.

~ POUR into a 9 inch pie shell.

~ BAKE at 415F for 15 minutes.

While the pie bakes for the first 15 minutes...make the streusel:

~ MIX brown sugar, flour, ground cinnamon before adding butter & chopped walnuts into the streusel.

After the streusel is made, spread it evenly over the partially cooked pie.

COMMENT: I made the mistake of adding the walnuts before the butter. Don't! It's rather difficult to make a crumbly mix with the butter, when you already have walnuts tossed in.

~ REDUCE the oven heat to 350F and return the pie to finish baking for another 45-55 minutes until set. (Center of pie may move 'slightly' when shaken.)

~ COOL to room temperature before eating.

~ SERVE with freshly whipped heavy cream slightly sweetened with cane sugar and a touch of vanilla.

SERVES: 8-12

C's TIPS: I use Ener-G brand egg replacer, which substitutes well in baking recipes requiring 1-2 eggs, max.



Having used this egg replacer for 40 years of egg free baking, at times, it doesn't seem to firm up quite enough. Worked PERFECTLY this time. The trick, I suspect, was making the filling the evening before and refrigerating it overnight.