



Elegant Pumpkin-Walnut Layered Pie

READY IN



45 min.

SERVINGS



10

CALORIES



529 kcal

DESSERT

Ingredients

- ☐ 1.3 cups brown sugar light divided packed
- ☐ 3 tablespoons butter
- ☐ 16 ounce pumpkin puree canned
- ☐ 8 ounce cream cheese softened
- ☐ 1 large eggs lightly beaten
- ☐ 2 large eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon

- ☐ 0.5 teaspoon ground ginger
- ☐ 0.5 teaspoon nutmeg
- ☐ 15 ounce pie crust dough refrigerated
- ☐ 0.3 teaspoon vanilla extract
- ☐ 1 cup walnuts toasted finely chopped

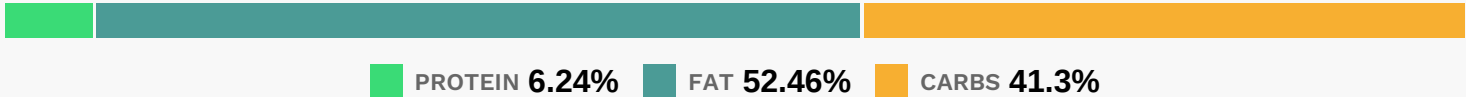
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Roll 1 piecrust to press out fold lines; cut out leaves with a leaf-shaped cutter.
- ☐ Brush leaves with lightly beaten egg, and place on a baking sheet; set aside.
- ☐ Fit remaining piecrust into a 9-inch pieplate according to package directions; fold edges under and crimp.
- ☐ Bake leaves at 350 for 10 to 12 minutes or until golden.
- ☐ Bake piecrust for 6 minutes or until lightly browned.
- ☐ Remove leaves and piecrust from oven; let cool. Increase oven temperature to 42
- ☐ Combine 1/2 cup light brown sugar, chopped walnuts, butter, and vanilla extract; spread on the bottom of baked piecrust.
- ☐ Beat pumpkin, cream cheese, 2 eggs, and remaining 3/4 cup brown sugar at medium speed with an electric mixer.
- ☐ Add flour, cinnamon, ginger, allspice, and nutmeg, beating until blended. Spoon pumpkin mixture over walnut mixture.
- ☐ Bake at 425 for 15 minutes. Reduce temperature to 350, and bake 30 more minutes or until pie is set.
- ☐ Remove pie to a wire rack; cool. Arrange leaves on top of pie.
- ☐ Serve warm or chilled with whipped cream, if desired.

Nutrition Facts



Properties

Glycemic Index:21.2, Glycemic Load:1.36, Inflammation Score:-10, Nutrition Score:14.707825992418%

Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg

Nutrients (% of daily need)

Calories: 529.17kcal (26.46%), Fat: 31.52g (48.49%), Saturated Fat: 10.04g (62.75%), Carbohydrates: 55.83g (18.61%), Net Carbohydrates: 52.47g (19.08%), Sugar: 29.44g (32.71%), Cholesterol: 78.71mg (26.24%), Sodium: 316.43mg (13.76%), Alcohol: 0.03g (100%), Alcohol %: 0.03% (100%), Protein: 8.44g (16.87%), Vitamin A: 7599.11IU (151.98%), Manganese: 0.76mg (38.19%), Selenium: 10.64µg (15.2%), Copper: 0.3mg (14.96%), Iron: 2.68mg (14.86%), Folate: 58.97µg (14.74%), Phosphorus: 145.26mg (14.53%), Vitamin B2: 0.24mg (14.38%), Fiber: 3.37g (13.46%), Vitamin B1: 0.19mg (12.78%), Vitamin K: 11.27µg (10.73%), Magnesium: 42.73mg (10.68%), Calcium: 89.02mg (8.9%), Vitamin E: 1.25mg (8.31%), Vitamin B5: 0.83mg (8.27%), Vitamin B6: 0.16mg (8.07%), Vitamin B3: 1.61mg (8.07%), Potassium: 280.59mg (8.02%), Zinc: 0.97mg (6.44%), Vitamin B12: 0.19µg (3.13%), Vitamin C: 2.12mg (2.56%), Vitamin D: 0.3µg (2%)