



WHATSheATE



Jack-o'-Lantern Orange-Pumpkin Pie

READY IN



140 min.

SERVINGS



8

CALORIES



512 kcal

DESSERT

Ingredients

- ☐ 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 2 eggs beaten
- ☐ 12 oz evaporated milk canned
- ☐ 3 drops orange food coloring
- ☐ 2 teaspoons orange juice concentrate frozen thawed
- ☐ 2 teaspoons orange zest grated
- ☐ 1.5 teaspoons pumpkin pie spice
- ☐ 1 box pie crust dough refrigerated softened
- ☐ 0.5 teaspoon salt

- ☐ 2 tablespoons semi chocolate chips
- ☐ 0.8 cup cream sour
- ☐ 0.8 cup sugar
- ☐ 2 tablespoons sugar
- ☐ 1.5 teaspoons whipping cream

Equipment

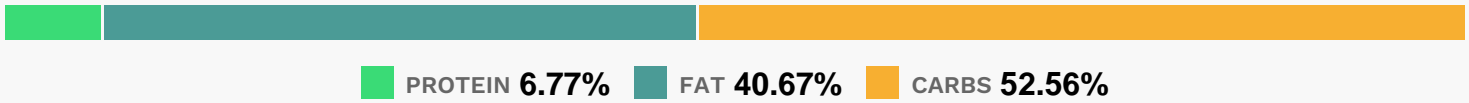
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 425F.
- ☐ Place pie crust in ungreased 9-inch glass pie plate as directed on box for One-Crust Filled Pie.
- ☐ Cover crust edge with 2- to 3-inch wide strips of foil to prevent excessive browning. In large bowl, mix filling ingredients.
- ☐ Pour into crust-lined pie plate.
- ☐ Bake 15 minutes. Reduce oven temperature to 350F; bake about 40 minutes or until knife inserted near center comes out clean; remove foil. Cool 10 minutes.
- ☐ Meanwhile, in small bowl, mix topping ingredients.
- ☐ Spread over warm pie.
- ☐ Bake 5 minutes longer.
- ☐ Remove foil from crust. Cool completely, about 1 hour.
- ☐ In small resealable freezer plastic bag, place drizzle ingredients; seal bag. Microwave on Medium (50%) about 10 seconds or until softened. Gently squeeze bag until mixture is smooth. If necessary, continue to microwave at 10-second intervals.

Cut off tiny corner of bag. Squeeze bag over top of pie to draw a jack-o'-lantern face. Cover and refrigerate any remaining pie.

Nutrition Facts



Properties

Glycemic Index:17.52, Glycemic Load:15.18, Inflammation Score:-10, Nutrition Score:14.965217388195%

Nutrients (% of daily need)

Calories: 511.84kcal (25.59%), Fat: 23.44g (36.07%), Saturated Fat: 9.66g (60.35%), Carbohydrates: 68.16g (22.72%), Net Carbohydrates: 62.08g (22.57%), Sugar: 28.55g (31.72%), Cholesterol: 67.26mg (22.42%), Sodium: 528.93mg (23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.22mg (1.08%), Protein: 8.78g (17.56%), Vitamin A: 4730.1IU (94.6%), Manganese: 0.55mg (27.66%), Fiber: 6.08g (24.33%), Vitamin B2: 0.38mg (22.32%), Phosphorus: 196mg (19.6%), Calcium: 175.18mg (17.52%), Folate: 64.7µg (16.17%), Iron: 2.48mg (13.8%), Vitamin B5: 1.34mg (13.42%), Selenium: 9.11µg (13.01%), Vitamin B1: 0.18mg (12.04%), Magnesium: 37.41mg (9.35%), Potassium: 326.75mg (9.34%), Vitamin B3: 1.72mg (8.59%), Vitamin B6: 0.17mg (8.28%), Copper: 0.14mg (7.19%), Zinc: 1.03mg (6.84%), Vitamin C: 5.42mg (6.57%), Vitamin K: 4.67µg (4.45%), Vitamin B12: 0.22µg (3.66%), Vitamin E: 0.54mg (3.61%), Vitamin D: 0.28µg (1.85%)