



Pumpkin-Caramel-Toffee Pie

READY IN



60 min.

SERVINGS



10

CALORIES



381 kcal

DESSERT

Ingredients

- ☐ 1 cup firmly brown sugar packed
- ☐ 15 oz pumpkin canned
- ☐ 0.8 cup dulce de leche canned
- ☐ 2 large eggs
- ☐ 12 oz evaporated milk canned
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.8 teaspoon ground ginger
- ☐ 0.3 teaspoon ground nutmeg

- ☐ 15 oz piecrusts refrigerated
- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon vanilla bean paste
- ☐ 10 servings garnishes: whipped cream sweetened

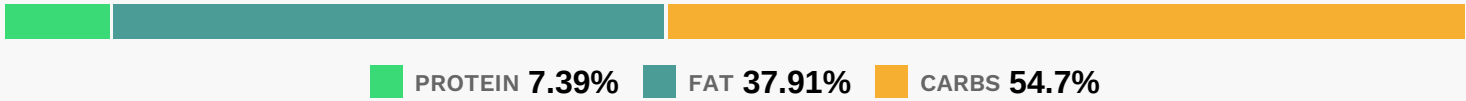
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack

Directions

- ☐ Unroll piecrust, and fit into a 9 1/2" deep-dish pie plate according to package directions. Fold edges under, and crimp. Spoon dollops of dulce de leche into piecrust, spreading to edges.
- ☐ Place prepared piecrust in refrigerator.
- ☐ Whisk eggs in a medium bowl.
- ☐ Whisk in pumpkin and next 7 ingredients until smooth.
- ☐ Whisk in milk.
- ☐ Pour filling into prepared piecrust.
- ☐ Bake at 375 on bottom oven rack for 48 to 50 minutes or until pie is just set (center will still jiggle just slightly). Cool completely on a wire rack.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:24.7, Glycemic Load:1.25, Inflammation Score:-10, Nutrition Score:12.393478331359%

Nutrients (% of daily need)

Calories: 380.76kcal (19.04%), Fat: 16.1g (24.77%), Saturated Fat: 6.26g (39.1%), Carbohydrates: 52.27g (17.42%), Net Carbohydrates: 49.8g (18.11%), Sugar: 27.6g (30.67%), Cholesterol: 51.63mg (17.21%), Sodium: 349.32mg (15.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.06g (14.12%), Vitamin A: 6795.57IU (135.91%), Manganese: 0.37mg (18.36%), Vitamin B2: 0.26mg (15.3%), Phosphorus: 142.69mg (14.27%), Calcium: 140.41mg (14.04%), Iron: 2.21mg (12.3%), Folate: 45.51µg (11.38%), Vitamin B1: 0.16mg (10.76%), Selenium: 7.39µg (10.56%), Fiber: 2.47g (9.9%), Vitamin K: 10.32µg (9.83%), Potassium: 288.45mg (8.24%), Vitamin B5: 0.77mg (7.68%), Vitamin B3: 1.51mg (7.56%), Magnesium: 29.03mg (7.26%), Vitamin E: 0.85mg (5.66%), Copper: 0.11mg (5.26%), Zinc: 0.7mg (4.7%), Vitamin B6: 0.09mg (4.63%), Vitamin C: 2.44mg (2.96%), Vitamin B12: 0.16µg (2.68%), Vitamin D: 0.26µg (1.72%)