



## Pumpkin Pie Spectacular

READY IN



205 min.

SERVINGS



8

CALORIES



789 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 15 oz pumpkin canned
- 2 large eggs beaten
- 8 servings ginger-spice topping
- 7 ginger cookies halved thin
- 2 cups gingersnaps crushed ( 40 gingersnaps)
- 1 teaspoon ground cinnamon
- 0.3 teaspoon ground ginger
- 8 servings pecan streusel

- 1 cup pecans finely chopped
- 0.5 cup powdered sugar
- 15 oz piecrusts refrigerated
- 0.5 cup cup heavy whipping cream sour
- 14 oz condensed milk sweetened canned
- 0.5 teaspoon vanilla extract

## Equipment

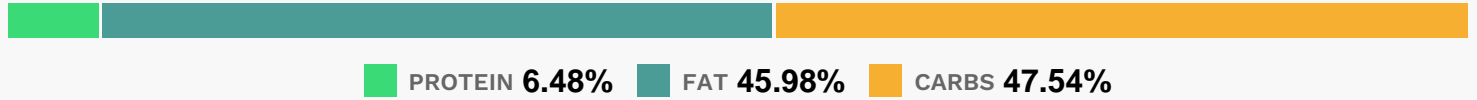
- baking sheet
- oven
- wire rack
- aluminum foil

## Directions

- Preheat oven to 350
- Fit piecrust into a 9-inch deep-dish pie plate according to package directions; fold edges under, and crimp.
- Stir together crushed gingersnaps and next 3 ingredients. Press mixture on bottom and 1/2 inch up sides of piecrust.
- Bake at 350 for 10 minutes.
- Let cool completely on a wire rack (about 30 minutes).
- Stir together pumpkin and next 6 ingredients until well blended.
- Pour into prepared crust.
- Place pie on an aluminum foil-lined baking sheet.
- Bake at 350 for 30 minutes.
- Sprinkle Pecan Streusel around edge of crust.
- Bake 40 to 45 minutes or until set, shielding edges with aluminum foil during last 25 to 30 minutes of baking, if necessary. Insert ginger cookies around edge of crust.
- Let cool completely on a wire rack (about 1 hour). Dollop with Ginger-Spice Topping; dust with cinnamon.

Note: We tested with Anna's Ginger Thins.

## Nutrition Facts



### Properties

Glycemic Index:17.63, Glycemic Load:16.55, Inflammation Score:-10, Nutrition Score:23.743478360383%

### Flavonoids

Cyanidin: 1.44mg, Cyanidin: 1.44mg, Cyanidin: 1.44mg, Cyanidin: 1.44mg Delphinidin: 0.97mg, Delphinidin: 0.97mg, Delphinidin: 0.97mg, Delphinidin: 0.97mg Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg Epigallocatechin: 0.75mg, Epigallocatechin: 0.75mg, Epigallocatechin: 0.75mg, Epigallocatechin: 0.75mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg

### Nutrients (% of daily need)

Calories: 788.53kcal (39.43%), Fat: 41.08g (63.2%), Saturated Fat: 14.31g (89.41%), Carbohydrates: 95.56g (31.85%), Net Carbohydrates: 89.45g (32.53%), Sugar: 44.07g (48.97%), Cholesterol: 87.1mg (29.03%), Sodium: 542.08mg (23.57%), Alcohol: 0.09g (100%), Alcohol %: 0.04% (100%), Protein: 13.02g (26.03%), Vitamin A: 8754.72IU (175.09%), Manganese: 1.87mg (93.66%), Vitamin B2: 0.53mg (31.17%), Iron: 5.19mg (28.82%), Phosphorus: 286.91mg (28.69%), Selenium: 17.44µg (24.91%), Calcium: 246.59mg (24.66%), Vitamin B1: 0.37mg (24.63%), Fiber: 6.11g (24.46%), Folate: 88.99µg (22.25%), Copper: 0.39mg (19.49%), Magnesium: 70.72mg (17.68%), Potassium: 566.86mg (16.2%), Vitamin B3: 3.07mg (15.34%), Vitamin K: 15.46µg (14.73%), Vitamin B5: 1.3mg (13.02%), Zinc: 1.85mg (12.34%), Vitamin E: 1.81mg (12.07%), Vitamin B6: 0.17mg (8.74%), Vitamin B12: 0.37µg (6.2%), Vitamin C: 3.88mg (4.71%), Vitamin D: 0.35µg (2.33%)