



Pumpkin Pie with Ginger Streusel

READY IN



45 min.

SERVINGS



8

CALORIES



597 kcal

DESSERT

Ingredients

- ☐ 1 cup flour
- ☐ 0.3 cup candied ginger finely
- ☐ 1 large egg yolk
- ☐ 3 large eggs
- ☐ 2 tablespoons ginger fresh peeled chopped
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 teaspoons ground allspice
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves

- ☐ 1.5 teaspoons ground ginger
- ☐ 0.3 teaspoon nutmeg
- ☐ 2 tablespoons water ()
- ☐ 0.3 teaspoon salt
- ☐ 16 ounce pumpkin puree canned
- ☐ 0.3 cup shortening chilled cut into small pieces
- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter unsalted cut into small pieces, room temperature (1 stick)
- ☐ 2.5 ounces walnut pieces coarsely chopped
- ☐ 1.5 cups whipping cream

Equipment

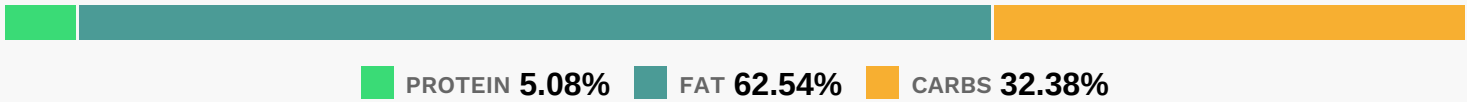
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ pie form

Directions

- ☐ Place ginger in processor and process ;until minced.
- ☐ Add flour, sugar, cloves and salt; process to combine. Using on/off turns, cut in butter and shortening until mixture resembles coarse meal.
- ☐ Mix yolk and 2 tablespoons water in small bowl.
- ☐ Add yolk mixture to flour and butter mixture; process just until mixture forms moist clumps. If dough is too dry, blend in more water by teaspoonfuls. Gather dough into ball; flatten into disk. Wrap in plastic; chill 1 hour. (Can be made 1 day ahead. Keep chilled. Soften dough slightly at room temperature before rolling.)
- ☐ Preheat oven to 350°F.
- ☐ Roll out dough on floured surface to 12-inch-diameter round.

- ☐ Transfer dough to 9-inch-diameter glass pie dish. Trim overhang to 1 inch. Fold edges under crust. Crimp decoratively, forming high-standing rim (about 1/2 inch above rim of dish).Freeze crust for 15 minutes. Line crust with foil and then fill with dried beans or pie weights.
- ☐ Bake crust 10 minutes.
- ☐ Remove foil and beans and bake until crust is set and pale golden, about 10 minutes.
- ☐ Transfer crust to rack; cool completely.
- ☐ Whisk all ingredients in large bowl until combined.
- ☐ Pour into pie crust.
- ☐ Bake until skin begins to form on filling and filling begins to set, about 50 minutes.
- ☐ Remove from oven.
- ☐ Let pie stand 10 minutes to set slightly. Maintain oven temperature.
- ☐ Mix first 5 ingredients in medium bowl. Rub in butter with fingertips until mixture begins to form small clumps.
- ☐ Sprinkle topping over pie.
- ☐ Bake until pie is set and streusel is golden brown, about 25 minutes.
- ☐ Transfer to rack and cool completely.

Nutrition Facts



Properties

Glycemic Index:33.76, Glycemic Load:17.54, Inflammation Score:-10, Nutrition Score:15.661304235458%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg

Nutrients (% of daily need)

Calories: 596.5kcal (29.83%), Fat: 42.57g (65.49%), Saturated Fat: 20.63g (128.92%), Carbohydrates: 49.6g (16.53%), Net Carbohydrates: 46.6g (16.95%), Sugar: 32.73g (36.37%), Cholesterol: 173.63mg (57.88%), Sodium: 122.93mg (5.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.78g (15.56%), Vitamin A: 9969.99IU (199.4%), Manganese: 0.75mg (37.3%), Selenium: 14.87µg (21.24%), Vitamin B2: 0.31mg (18.28%), Vitamin K: 15.47µg (14.73%), Folate: 58.69µg (14.67%), Phosphorus: 144.36mg (14.44%), Vitamin E: 2.08mg (13.84%), Iron: 2.44mg (13.57%), Copper: 0.26mg (13.13%), Vitamin B1: 0.19mg (12.65%), Fiber: 2.99g (11.98%), Magnesium: 39.66mg (9.91%),

Vitamin D: 1.42µg (9.44%), Vitamin B5: 0.89mg (8.95%), Calcium: 89.01mg (8.9%), Potassium: 280.47mg (8.01%),
Vitamin B6: 0.15mg (7.67%), Vitamin B3: 1.35mg (6.76%), Zinc: 0.93mg (6.17%), Vitamin B12: 0.3µg (5.06%), Vitamin
C: 2.9mg (3.51%)