



Streusel-Topped Pumpkin Pie

READY IN



350 min.

SERVINGS



8

CALORIES



532 kcal

DESSERT

Ingredients

- 14.1 oz pie crust dough refrigerated softened (2 Count)
- 2 eggs beaten
- 0.5 cup granulated sugar
- 16 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 12 oz evaporated milk canned
- 1 teaspoon ground cinnamon
- 0.5 teaspoon salt
- 0.5 teaspoon ground ginger
- 0.1 teaspoon ground cloves

- 0.5 cup oats
- 0.5 cup brown sugar packed
- 0.3 cup butter softened

Equipment

- bowl
- oven
- knife
- whisk
- wire rack
- aluminum foil

Directions

- Heat oven to 425°F.
- Place pie crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie.
- In large bowl, beat all filling ingredients with hand beater or wire whisk until blended.
- Pour filling into pie crust-lined pie plate.
- Bake 15 minutes.
- Remove pie from oven; reduce oven temperature to 350°F. Cover crust edge with 2- to 3-inch-wide strips of foil to prevent excessive browning.
- Bake 35 minutes. Meanwhile, in small bowl, mix topping ingredients until crumbly with fork; set aside.
- Sprinkle topping over pie.
- Bake about 10 minutes longer or until knife inserted in center comes out clean. Cool on cooling rack 30 minutes. Refrigerate about 4 hours or until chilled before serving. Store pie covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:17.51, Glycemic Load:10.67, Inflammation Score:-10, Nutrition Score:15.651739151581%

Nutrients (% of daily need)

Calories: 531.75kcal (26.59%), Fat: 23.47g (36.11%), Saturated Fat: 7.66g (47.85%), Carbohydrates: 73.37g (24.46%), Net Carbohydrates: 66.78g (24.28%), Sugar: 30.2g (33.56%), Cholesterol: 53.25mg (17.75%), Sodium: 599.5mg (26.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.78g (17.55%), Vitamin A: 5120.99IU (102.42%), Manganese: 0.79mg (39.28%), Fiber: 6.59g (26.37%), Vitamin B2: 0.35mg (20.47%), Phosphorus: 195.39mg (19.54%), Calcium: 166.6mg (16.66%), Folate: 65.26µg (16.32%), Iron: 2.56mg (14.24%), Selenium: 9.87µg (14.1%), Vitamin B5: 1.35mg (13.49%), Vitamin B1: 0.2mg (13.27%), Magnesium: 43.73mg (10.93%), Potassium: 313.48mg (8.96%), Vitamin B3: 1.73mg (8.63%), Vitamin B6: 0.17mg (8.39%), Zinc: 1.02mg (6.83%), Copper: 0.12mg (5.93%), Vitamin E: 0.68mg (4.52%), Vitamin K: 4.22µg (4.02%), Vitamin C: 2.82mg (3.41%), Vitamin B12: 0.17µg (2.88%), Vitamin D: 0.26µg (1.75%)