



Ginger Streusel Pumpkin Pie

Ingredients

1 unbaked 9-inch deep-dish pie shell
3 eggs
1 can (15oz.) solid packed pumpkin
1-1/2 cups heavy whipping cream
1/2 cup sugar
1/4 cup packed brown sugar
1-1/2 tsp ground cinnamon
1/2 tsp salt
1/2 tsp ground ginger
1/4 tsp ground cloves

Ginger Streusel

1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup cold butter, cubed
1/4 cup Crystallized Ginger (finely chopped)

Directions for Pie

Mix eggs, pumpkin, heavy whipping cream, sugars, cinnamon, salt, ginger, and cloves in a large bowl.

Pour into pie shell.

Bake in preheated 350° oven for 40 to 50 minutes (pie will not be set yet).

Directions for Streusel

Mix flour, brown sugar and cut in butter until crumbly, add crystallized ginger, and sprinkle over pie.

Bake 10-20 minutes longer or until a knife inserted near the center comes out clean. Cool on wire rack and refrigerate leftovers.