



THE J.M. SMUCKER Co

# Pumpkin Pie Crisp

**Prep Time Cook Time Serves Difficulty**

20 mins 1 hr 10 mins 12 N/A

## Ingredients

- **Crust:**

- 1 1/3 cups (325 mL) Robin Hood® Original All Purpose Flour

**Robin Hood® Original All Purpose Flour**

- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) well-chilled all vegetable shortening, cubed
- 3-6 tbsp (45-80 mL) ice cold water
- **Pumpkin Pie Filling:**
- 1 3/4 cups (425 mL) pure pumpkin pree
- 1 cup (250 mL) packed brown sugar
- 2 eggs
- 2 tbsp (30 mL) Robin Hood® Original All Purpose Flour

**Robin Hood® Original All Purpose Flour**

- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground ginger
- 1/2 tsp (2 mL) ground ginger
- 1/2 tsp (2 mL) ground nutmeg
- 1/4 tsp (1 mL) ground cloves
- 1/2 tsp (2 mL) salt
- 1 can Carnation® Regular, 2% or Fat Free Evaporated Milk

Evaporated Milk

- **Crisp Topping:**

- 1 cup (250 mL) Robin Hood® Oats

Robin Hood® Quick Oats

- 3/4 cup (175 mL) natural turbinado sugar
- 3/4 cup (175 mL) roasted and salted pumpkin seeds
- 2 tbsp (30 mL) Robin Hood® Original All Purpose Flour

**Robin Hood® Original All Purpose Flour**

- 1/2 tsp (2 mL) ground cinnamon
- 1/3 cup (75 mL) butter, melted
- **Pumpkin Brittle:**
- 1 cup (250 mL) granulated sugar
- 3 tbsp (45 mL) water
- 1/2 cup (125 mL) roasted and salted pumpkin seeds
- 1/2 tsp (2 mL) ground cinnamon
- 1/4 tsp (1 mL) ground ginger
- 1/4 tsp (1 mL) nutmeg

## Directions

### Step 2:

Combine flour and salt in mixing bowl. Cut chilled cubed shortening into flour mixture, using a pastry blender until mixture

resembles coarse crumbs with some small pea-sized pieces remaining. Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoon, until dough is moist enough to hold together when pressed together. Flatten dough into a 4" (10 cm) circle. Wrap in plastic wrap and chill 30 minutes or up to 2 days.

### **Step 3:**

Preheat oven to 350°F (180°C). Roll dough on a lightly floured surface 2" (5 cm) larger than 9" (23 cm) pie plate. Transfer dough to pie plate. Press into bottom and up sides of plate. Trim overhang and flute edges.

### **Step 4:**

Whisk together pumpkin puree, sugar, eggs, flour, spices and salt in large bowl until smooth and well combined. Gradually whisk in evaporated milk. Fill pie shell with evaporated milk mixture. Bake in preheated oven for 45 to 50 minutes or until top is firm to the touch

### **Step 5:**

Meanwhile, combine ingredients for crisp topping. Add reserved topping and bake for additional 15 to 20 minutes. Cool on wire cooling rack.

### **Step 7:**

Line baking sheet with lightly buttered parchment paper. Combine sugar and water in a small saucepan. Cook on medium heat until sugar dissolves. Continue cooking, 5 to 8 minutes, or until mixture turns a caramel colour. Quickly stir in pumpkin seeds and spices. Carefully pour hot mixture onto prepared baking sheet. Let it cool and set. Break into long pieces and decorate top of pie.

## **Images**

