Classic Pumpkin Pie

Refrigerated pie dough makes this classic pumpkin pie recipe simple to prepare. Bake the pie on a baking sheet in the lower third of the oven to encourage a crisp crust.

- **Yield:**

  12 servings (serving size: 1 wedge and about 1 tablespoon topping)

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Ingredients

Filling:

3/4 cup packed brown sugar

1 3/4 teaspoons pumpkin pie spice

1/4 teaspoon salt

1 (12-ounce) can evaporated low-fat milk

2 large egg whites

1 large egg

1 (15-ounce) can unsweetened pumpkin

Crust:

1/2 (15-ounce) package refrigerated pie dough (such as Pillsbury)

Cooking spray

Topping:

1/4 cup whipping cream

1 tablespoon amaretto (almond-flavored liqueur)

2 teaspoons powdered sugar

Preparation

Position oven rack to lowest position.

Preheat oven to 425°.

To prepare filling, combine first 6 ingredients in a large bowl, stirring with a whisk. Add pumpkin, and stir with a whisk until smooth.

To prepare crust, roll dough into an 11-inch circle; fit into a 9-inch pie plate coated with cooking spray. Fold edges under and flute.

Pour pumpkin mixture into the crust. Place pie plate on a baking sheet. Place baking sheet on lowest oven rack. Bake at 425° for 10 minutes. Reduce oven temperature to 350° (do not remove pie from oven); bake an additional 50 minutes or until almost set. Cool completely on wire rack.

To prepare topping, beat cream with a mixer at high speed until stiff peaks form. Add the amaretto and powdered sugar, and beat until blended. Serve with pie.

Nutritional Information

Amount per serving

Calories 222   Caloriesfromfat 30 %   Fat 7.4 g   Satfat 3.7 g   Monofat 0.7 g   Polyfat 0.1 g   Protein 4.1 g   Carbohydrate 35.3 g   Fiber 3 g   Cholesterol 32 mg   Iron 0.8 mg   Sodium 241 mg   Calcium 104 mg

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