

APPLE PUMPKIN PIE – A GREAT ADDITION TO THANKSGIVING TRADITIONAL DESSERT!

1 – 9" pie crust

In a roomy skillet combine:

1/3 c. brown sugar

1 T. cornstarch

1/2 t. cinnamon

1/4 t. salt

1 t. vanilla

1 3/c. water

2 T. butter

Bring these to a boil, stirring constantly and heat until it becomes a thick caramel sauce.

Add: 3 c. thinly sliced apples and cook over medium heat for 4 -5 minutes. Pour into uncooked pie crust.

In a bowl whisk together:

3/4 c. solid pack pumpkin

3/4 c. evaporated milk

1/3 c. sugar

1 beaten egg

1/2 t. cinnamon

1/4 t. nutmeg

1/4 t. allspice

1/4 t. salt

Pour over the apples and bake in a 375° oven for 50 minutes or until a knife comes out clean.

