



# Pumpkin, Pecan & Butter Tart Pie

This Thanksgiving mash-up combines pumpkin pie, pecan pie and butter tarts all in one tasty dessert.

8 servings



Easy

up to 15 Min.



## Ingredients:

### Crust:

0.5 packages Shirriff Pie Crust Mix  
0.5 tsp ground ginger  
0.25 tsp nutmeg

### Filling:

1 cup pumpkin puree  
0.5 cup brown sugar  
1 egg  
1 egg yolk  
0.5 tsp vanilla extract  
0.5 tsp cinnamon  
0.25 tsp ground ginger  
0.25 tsp nutmeg  
0.25 tsp salt  
1 ground clove  
1 package Shirriff Butter Tart Filling  
1 cup chopped pecans

- 1** Crust: Preheat oven to 350°F (180°C). Prepare pie crust according to package directions with the addition of ginger and nutmeg. Roll out pastry to fit into 9-inch pie plate. Flute edges or press with tines of fork for decorative pattern. Refrigerate until needed.
- 2** Filling: For pumpkin pie layer, whisk together pumpkin purée, brown sugar, egg, egg yolk, vanilla, cinnamon, ginger, nutmeg, salt and cloves; set aside.
- 3** Prepare butter tart filling according to package directions. Stir in pecans.
- 4** Spoon pumpkin filling mixture into prepared pie crust; smooth top. Carefully spoon butter tart mixture over top.
- 5** Place pie on parchment paper-lined baking sheet. Bake for 45 to 60 minutes or until filling is set around edges. Let cool completely on rack.

## Tips

- Serve with whipped cream if desired.

