



How to Make a Caramel Apple Pumpkin Pie

Bonus Recipes: Eggnog and Classic Pumpkin

Caramel Apple Pumpkin

- 1 Large Granny Apple, skinned
- Caramel Topping*
- 1 $\frac{3}{4}$ Cups Pumpkin Puree
- $\frac{3}{4}$ Tsp Apple Pie Spice
- $\frac{3}{4}$ Tsp Pumpkin Pie Spice
- $\frac{1}{2}$ Tsp Salt
- $\frac{2}{3}$ Cup Milk
- $\frac{2}{3}$ Cup Whipping Cream
- 3 Large eggs
- $\frac{3}{4}$ Cup brown sugar, packed
- 1 tsp vanilla extract
- 9-inch Deep-dish pie crust

Preparation:

Wash and remove skin from apple. Cut apple in half, remove center. Dice up one half of the apple into small pieces – not more than $\frac{1}{2}$ inch in diameter. Set aside. Slice remaining half of apple into 6 to 10 wedges. Set aside. Preheat oven to 375°F.

**Recommendation: Caramel topping should come in a squeeze bottle.*

Eggnog Pumpkin

- 1 $\frac{3}{4}$ Cups Pumpkin Puree
- 1 $\frac{1}{2}$ Tsp Pumpkin Pie Spice
- $\frac{1}{2}$ Tsp Salt
- 1 $\frac{1}{3}$ Cup Eggnog
- 3 Large eggs
- $\frac{3}{4}$ Cup brown sugar, packed
- 1 tsp vanilla extract
- 9-inch deep-dish pie crust

Preparation:

In a small heavy sauce pan over medium heat, stir the pumpkin, brown sugar, spices, and salt together until mixed. Bring the mixture to a simmer, stirring constantly. Reduce the heat to low and cook, stirring constantly, for 3 to 5 minutes or until thick and shiny. Preheat oven to 375°F.

Classic Pumpkin

- 1 $\frac{3}{4}$ Cups Pumpkin Puree
- 1 $\frac{1}{2}$ Tsp Pumpkin Pie Spice
- $\frac{1}{2}$ Tsp Salt
- $\frac{2}{3}$ Cup Milk
- $\frac{2}{3}$ Cup Whipping Cream
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Caramel Apple Pumpkin

Preparation (cont'd)

In a small heavy sauce pan over medium heat, stir the pumpkin, brown sugar, spices, and salt together until mixed. Bring the mixture to a simmer, stirring constantly.

Processing

Scrape the mixture into a mixer or food processor and process for 1 minute. With the motor on, add the milk and cream, mixing until incorporated completely. Scrape the sides of the work bowl. Add the eggs one at a time, mixing just to incorporate, about 5 seconds after each egg. When you add the last egg also add the vanilla.

In a small bowl, caramelize the diced apple pieces with the caramel topping. You will need approximately 3 to 6 teaspoons for this. *Be sure that all apple pieces are covered in caramel.* If necessary, use a small saucepan and mix them over low heat. Do the same for apple wedges, but keep them separate.

Baking

Add approximately $\frac{1}{4}$ inch of pumpkin filling to bottom of pie shell. Using a fork, evenly distribute caramelized apple pieces over this layer. Pour remaining pumpkin filling over apple pieces. Arrange caramelized apple wedges in a circle on the top. Decorate your pie with any additional caramel you wish!

Eggnog Pumpkin

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Baking

Set pie in center of the oven. Bake the pie for 50 to 60 minutes. It is done when a knife or toothpick is inserted between the sides and center comes out almost clean. The filling will have puffed and the surface may appear dull, except for the center. If the crust gets to dark on the bottom, raise the pie to the next rack. After 15 to 20 minutes, protect the edges with a foil ring.

When pie is done place the baked pie on a rack to cool. When cool, the surface will be flat. The pie will hold for 3 days at room temperature.

Classic Pumpkin

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Do you want to make your own pumpkin puree? Here's how:

Recommendation: Use a 'sugar pie' pumpkin – these are approximately 6 inches in diameter.

Wash your pumpkin to remove any dirt. Using a large chef's knife, cut the pumpkin into 6 or 8 wedges, depending on the size of the pumpkin. The easiest way to remove the seeds, and pulp is to use a filleting knife along the inside of the wedges. With a little practice,



this will leave little or no scraping needed.

Arrange the pumpkin wedges in a large roasting or sheet pan and bake, uncovered, for one hour at 325°F, and two more hours at 300°F.

The meat should be tender all throughout, and not watery under the dry skin that formed. Turn off the oven and leave the door cracked for ventilation. Let the pumpkin cool and continue to dry for several more hours.

Remove the skin and any exceptionally dry or leathery parts, and puree thoroughly.

Please note that most of the dry surface of the meat is still sufficiently tender to be used, but probably not the stem corners. Because the pulp is so dry, it will take several minutes with the food processor, and a number of stirs and scrapes, before the pulp liquefies enough to turn over by itself and puree properly.

Once it does this, a good minute or more of pureeing will result in a wonderfully smooth, pumpkin paste. Store in an air-tight container and keep in the refrigerator.