



# Noreen's Kitchen

## Pumpkin Crunch Pie

### Ingredients

One prepared deep dish pie crust unbaked	Topping
1 1/2 cups pumpkin or 1, 15 ounce can *	1 cup all purpose flour
2 eggs	1/4 cup brown sugar
2 tablespoons all purpose flour	1/4 cup granulated sugar
1/4 teaspoon salt	1 teaspoon pumpkin pie spice
1 1/2 teaspoons pumpkin pie spice*	1/4 teaspoon salt
1 cup granulated sugar	1 stick cold butter.
1 can evaporated milk, 12 ounces	

### Step by Step Instructions

Preheat oven to 425 degrees.

Mix pumpkin, flour, salt and spices together being sure to combine thoroughly.

Add sugar and eggs and whisk well to incorporate.

Add milk and blend until smooth.

Pour custard mixture into an unbaked 9 inch, deep dish pie shell.

To make streusel, using a mixer, cream butter and both sugars together until creamy. Add flour, salt and spices and mix until crumbly but not overmixed. Set aside.

Bake pie for 15 minutes. Remove from oven and sprinkle the streusel, evenly over the pie.

Reduce oven temperature to 350 and return pie to oven and continue to bake for 45 to 50 minutes or until a knife inserted in the center comes out clean.

Remove from oven and allow pie to cool completely on a wire rack before serving.

NOTE: Do not use "pumpkin pie mix" in this recipe.

NOTE: This pie can be made with cooked butternut squash if you do not have access to pumpkin.

NOTE: If you do not have access to pumpkin pie spice you can use 1 teaspoon of ground cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon ground nutmeg, 1/4 teaspoon ground allspice, 1/4 teaspoon ground clove.

**Enjoy!**