



## DECORATIVE CRUST PUMPKIN PIE

SERVES: 8    READY IN: 2:15    PREP TIME: :15    COOK TIME: 1:00

### INGREDIENTS:

- Your favorite crust recipe or pre-made crust for two 9" crusts
- 1 (15 oz) can of pumpkin purée
- 1 (14 oz) can of condensed milk
- 2 large eggs
- 1 tsp cinnamon
- 2 tsp pumpkin pie spice
- 1 tsp vanilla extract
- ½ tsp salt
- truwhip Original

### DIRECTIONS:

1. Preheat oven to 425 degrees.
2. In a large bowl, add all ingredients (except truwhip) and beat with a hand mixer for 1–2 minutes.
3. Pour filling into crust-lined pie pan.
4. Using a cookie cutter or pattern, cut out your fall shapes from the remaining pie crust and arrange around the crust of the filled pie dish.
5. Bake for 15 minutes at 425 degrees, then reduce the heat to 350 and bake for an additional 40–50 minutes, or until a toothpick comes out clean. When you change the temperature after 15 minutes, you can foil wrap the crust to prevent burning.
6. Let cool for 1 hour, then rest in the fridge to cool completely.
7. Slice and top with a dollop of truwhip Original.