

**2007 Fall Festival Recipe Contest Winner  
Second Place Winner – Sue Schmitzer**

**Pumpkin Crunch Pie**

1 8oz. pkg. cream cheese, softened  
¾ cup packed dark brown sugar  
2 Tbsp. all purpose flour  
1 tsp. cinnamon  
¾ tsp. ginger  
¼ tsp. ground cloves  
¼ tsp. nutmeg  
½ tsp. salt  
1 ¾ cup pureed pumpkins (15 oz.)  
1 5oz. can evaporated milk  
3 large eggs  
1 9-inch unbaked piecrust

Topping

2 Tbsp. unsalted butter  
¾ cup walnuts, coarsely chopped  
1/3 cup packed dark brown sugar

Whipped Cream

Preheat oven to 375 degrees. In a large bowl, with mixer at medium speed, beat together cream cheese, brown sugar, flour, cinnamon, ginger, cloves, nutmeg, and salt until blended. Add pumpkin, evaporated milk and eggs. Beat until blended. Pour into pie shell. Bake 30 minutes. Remove from oven. Evenly sprinkle walnut topping over surface of pie. Return to oven and bake an additional 15 minutes or until knife inserted 1-inch from the edge of pie comes out clean. Cool on wire rack about 1 ½ hours. Refrigerate. Serve with dollop of whipped cream.

Walnut Topping:

In saucepan, over low heat, melt butter. Remove from heat. Stir in walnuts and brown sugar.

**Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com)**