

## Apple Butter Pumpkin Pie

Val Puntillo

### Ingredients:

- 1 cup apple butter
- 1 cup (16oz) can pumpkin
- ½ cup packed brown sugar
- ¾ tsp ground cinnamon
- ¾ tsp ground nutmeg
- ½ tsp salt
- ¼ tsp ground ginger
- 3 eggs, lightly beaten
- ¾ cup evaporated milk
- 1 Mom Puntillo's pie shell
- Whipped cream optional for topping

In a large bowl, combine the apple butter, pumpkin, brown sugar, cinnamon, nutmeg, salt and ginger. Add eggs. Gradually beat in milk until smooth. Pour into Mom Puntillo's homemade pie shell (or a store bought one will work as well).

Bake at 425 degrees for 30-40 minutes or until set. (Cover edges loosely with foil if necessary to prevent over burning.) Cool on a wire rack.

Garnish with whipped cream! Enjoy!!

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