



Pumpkin-Apple Pie

1/3 cup brown sugar, firmly packed
1 tablespoon cornstarch
1 teaspoon cinnamon, ground and divided
½ teaspoon salt, divided
2 tablespoons butter
3 cups apples, peeled and thinly sliced (such as Granny Smith, Fuji or Pippin)
1 egg
1/3 cup sugar, granulated
¾ cup pumpkin puree, fresh or canned
¼ teaspoon cloves, ground
¼ teaspoon ginger, ground
¾ cup milk, evaporated
1 (9-inch) unbaked shell (in pie pan)

Preheat the oven to 425 degrees F. Combine brown sugar, cornstarch, ½ teaspoon of the cinnamon and ¼ teaspoon of the salt in a 2-quart saucepan. Stir in 1/3 cup water and butter. Cook over medium heat, stirring constantly, until mixture comes to a boil. Carefully add apples and cook for another 4 minutes. Remove from the heat and set aside.

Combine eggs, granulated sugar, pumpkin, remaining ¼ teaspoon of the salt, remaining ½ teaspoon cinnamon, cloves, ginger and evaporated milk in a bowl. Beat until well blended using a rotary or electric mixer set on low speed. Pour apple mixture into pie shell, then spoon pumpkin mixture evenly over apple mixture. Bake for 10 minutes, then reduce the oven temperature to 375 degrees F and bake for another 40 minutes, or until filling is set around the edges. Cool on a wire rack.

Makes 8 servings.

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