

# Pumpkin Pecan Pie

**1 1/2 CUPS FRESH COOKED PUMPKIN (BLENDED  
 WITH MIXER) OR CANNED PUMPKIN**  
**1/2 STICK SALTED BUTTER OR MARGARINE**  
**3/4 CUP EVAPORATED MILK**  
**4 LARGE EGGS OR USE 3 JUMBO EGGS**  
**(BEAT WITH A FORK)**  
**1 TSP. PENZEY'S BAKING SPICE (OR 1/2 TSP.  
 PUMPKIN PIE SPICE)**  
**1 TSP. CINNAMON**  
**1/2 CUP BROWN SUGAR (PACKED)**  
**1/4 CUP OF GRANULATED SUGAR**  
**DASH OF SALT**

Combine the above ingredients in large mixing bowl. Mix well with wire whisk, pour in uncooked pie shell.

## Pecan Topping:

**4 TBSP. MARGARINE OR SALTED BUTTER**  
**1/2 CUP BROWN SUGAR**  
**2 TBSP. ALL-PURPOSE FLOUR (WHITE LILY)**  
**1/2 CUP PECANS (CHOPPED)**

Use a pastry fork or pastry blender and blend butter, brown sugar, and flour well. Blend until crumbly and consistent in texture. Add chopped pecans and mix well. Sprinkle over pumpkin filling and bake pie at 350 degrees until set, about 40-45 minutes.