

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Pumpkin Gingerbread Pie

1 c. canned pumpkin
1/3 c. sugar
1/4 t. ginger
1/4 t. clove
1/2 t. cinnamon
1 slightly beaten egg
1/2 c. half & half or light cream
1 (14.5 oz.) pkg. gingerbread mix
Whipped cream (optional)

Preheat oven to 350 degrees.

Coat 10" deep dish pie plate or 8 x 8 x 2" baking dish with nonstick cooking spray.

Combine pumpkin, sugar and spices.
Add egg.
Beat lightly with whisk or fork just until combined.
Gradually stir in half & half. Mix well.

In separate bowl:
Prepare gingerbread mix according to package directions.
Pour batter into pie plate.
Lightly spoon pumpkin mixture over gingerbread batter.

Swirl gently using table knife.

Bake for 50 minutes for pie plate or 60 minutes for baking dish (or until pick inserted in gingerbread portion comes out clean).

Cool slightly. Serve warm or at room temperature with whipped cream.

