

MORTON & BASSETT SPICES®

Spiced Pumpkin Pie



- 1 premade pie dough
- 15 oz pumpkin puree
- 14 oz sweetened condensed milk
- 1 Morton & Bassett Cinnamon Stick
- 1 teaspoon Morton & Bassett Whole Cloves
- 1 tablespoon Morton & Bassett Whole Allspice
- 1 Morton & Bassett Whole Nutmeg
- 4 Morton & Bassett Star Anise
- ½ teaspoon Morton & Bassett Pure Vanilla Extract
- ½ Morton & Bassett Vanilla Bean
- 2 large eggs
- 1 egg yolk
- ⅔ cup granulated sugar
- 2 tablespoon light brown sugar
- ½ teaspoon salt
- Whipped cream for garnish

Preheat the oven to 350°F. Prep pie crust according to package instructions. Using a spice grinder, mortar and pestle, or other grinding method of choice, grind M&B Cinnamon Stick, M&B Whole Cloves, M&B Whole Allspice, M&B Whole Nutmeg, and M&B Star Anise. In a dutch oven, combine pumpkin puree, granulated sugar, light brown sugar, and M&B spices. Stir on medium heat for 3-5 minutes, until filling begins to pucker. Remove from heat. Stir in sweetened condensed milk and eggs, one egg at a time. Whisk until fully combined. Using a paring knife, slice M&B Vanilla Bean and scrape out the seeds. Add seeds directly into pumpkin filling. Add M&B Pure Vanilla Extract. Stir to fully combine. Fill pie crust with pumpkin filling. Set in the oven, baking for 25-30 minutes, until the edges of the filling begins to set. Turn down heat to 325°F. and continue baking for 20-25 minutes (cover with foil to prevent burning). Once finished baking, let cool before serving, about 2 hours.

Servings: 8 | Active Time: 25 minutes | Total Time: 3 hours 25 minutes



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