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**Smith & Truslow Pumpkin Pie**

MAKES 1 PIE

**INGREDIENTS:**

**For Crust:**

- 1-1/3 cups flour
- 1/4 teaspoon fife sea salt
- 2 Tablespoons sugar
- 1 stick cold, unsalted butter
- 1 egg yolk
- 2 Tablespoons sambuca

**For Filling:**

- 2 cups pumpkin puree
- 1-1/4 cup coconut milk
- 3 eggs
- 1/2 cup white sugar
- 1/2 teaspoon sea salt
- 2 Tablespoons Smith & Truslow Holiday Spice Blend

**DIRECTIONS:**

**Crust:** Mix flour, salt and sugar. Add butter and work into mixture until it resembles coarse meal. Mix egg yolk and sambuca. Add to flour mixture and mix together until dough sticks together. Chill in plastic wrap for 1 hour. Roll out crust on floured surface. Press into pie pan and pinch perimeter.

**Filling:** Beat eggs. Add coconut milk to eggs. Continue to mix. Add sugar, salt, Smith & Truslow Holiday Spice Blend and mix. Add pumpkin puree, and stir until well blended. Pour into pie shell and bake at 375°F for 1 hour. Pie is done when knife inserted near center comes out clean.

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