

PUMPKIN DUTCH APPLE PIE

from *The Cooks Next Door*

1 unbaked 9-inch deep-dish pie shell (use your favorite gluten-free recipe for a gf version)

Apple Layer

2 c. peeled, cored, thinly sliced apples

2 Tbsp sugar

2 tsp all-purpose flour

1 tsp lemon juice

1/4 tsp cinnamon

Pumpkin Layer

1 1/2 c. pure pumpkin (**not** pumpkin pie filling)

1 c. evaporated milk

1/2 c. sugar

2 large eggs, lightly beaten

2 Tbsp butter, melted

1 tsp cinnamon

1/2 tsp ginger

1/4 tsp nutmeg

1/8 tsp cloves

1/4 tsp salt

Crumb Topping

1/2 c. all-purpose flour

1/3 c. chopped pecans

1/4 c. sugar

3 Tbsp butter

Preheat the oven to 375°F.

Roll out pie crust and place into a 9-inch deep dish pie plate.

In a bowl, combine all of the apple layer ingredients. Pour into the pie shell. In another bowl, combine all of the pumpkin layer ingredients. Pour over the apple mixture in the pie shell.

For the crumb topping, combine the flour, pecans, and sugar in a bowl. Cut in the butter using a pastry blender or two butter knives until the mixture resembles coarse crumbs.

Before adding the crumb topping, bake the pie for 30 minutes. Then remove from the oven and sprinkle with the crumb topping. Lower the oven to 325°F and bake for an additional 20-30 minutes or until the custard sets. Cool completely on a wire rack.

Enjoy cold with whipped cream!

