

Nannyberry Butter Pumpkin Pie [with Hickory Nut Streusel Topping – optional]

Submitted by: Dave Behm ~ Curious By Nature

Prep Time: 30 Minutes
Cook Time: 45 Minutes

Ready In: 1 Hour 30 Minutes
Yields: 24 servings

INGREDIENTS:

1 cup canned pumpkin puree
1 cup Nannyberry butter (refer to its recipe)
1/4 cup dark brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
3 eggs, beaten
3 egg yolks – for pie shells (see directions below)
1 cup evaporated milk

4 packages of mini pie shells (6 per package; 24 total)

STREUSEL TOPPING [optional]:

3 tablespoons butter
1/2 cup all-purpose flour
Pinch of ground nutmeg
2/3 cup dark brown sugar
1/2 cup chopped hickory nuts

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine pumpkin, nannyberry butter, 1/4 cup brown sugar, cinnamon, nutmeg, and salt. Stir in beaten eggs and evaporated milk.
3. Brush mini pie shells with 3 egg yolks and bake in preheated oven for 5 minutes.
4. Pour filling into mini pie shells and bake in preheated oven for 33 minutes, or until a knife inserted in the center comes out clean.
[Sprinkle streusel topping over the pie, and bake for an additional 10 minutes. – optional]
5. [optional] To make the streusel topping: In a small bowl, combine butter, flour, and 1/3 cup brown sugar. Stir until mixture resembles coarse crumbs. Stir in hickory nuts.