



# Ginger Pecan Streusel Pumpkin Pie

Featuring **Chef Pierre®** Pumpkin Pie

Pumpkin pie topped with a candied ginger pecan crumble.



Chef Pierre® proudly presents the cleaner label customers are looking for: No Artificial Flavors, No Artificial Colors, and No High Fructose Corn Syrup.



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## Ingredients Yield: 8-10 servings

- |             |   |
|-------------|---|
| 1 Whole Pie | #9276 Chef Pierre® Open Face Pie 10" Unbaked Pumpkin* |
| 1/4 C       | Old fashioned oats                                    |
| 1/4 C       | Light brown sugar, firmed packed                      |
| 1/8 tsp     | Salt  |
| 1/2 C       | All purpose flour                                     |
| 4 Tbsp      | Cold butter   |
| 1/4 C       | Pecans  |
| 3 Tbsp      | Candied ginger, chopped                               |

## Assembly

- 1 Stir together old fashioned oats, light brown sugar, salt and all purpose flour in a large bowl.
- 2 Work in cold butter with a pastry blender or fingertips until the mixture is crumbly.
- 3 Gently stir in pecans and candied ginger.
- 4 Pinch together about one-third of the mixture into balls.
- 5 Bake at 350 degrees for 8-10 minutes, or until golden brown.
- 6 Sprinkle over baked and cooled pie.

## Recommended Beverage Pairings

**Beer:** American Wheat, IPA **Wine:** Riesling, White Champagne **Liquor:** Vodka, Rum, Smokey Scotch

\*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

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[SaraLeeFrozenBakery.com/SeasonalFavorites](http://SaraLeeFrozenBakery.com/SeasonalFavorites)

**4 IN 10**  
 consumers aged 18-22 say they are more likely to eat at restaurants that serve clean foods  
The Martec Group, Clean Label Consumer Study, 2020