

Pumpkin Apple Pie Recipe

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2 Pie crusts
- 2.5 Cups Pumpkin puree, canned or homemade
- 1 Cup Applesauce
- 5 eggs
- 2 -12 ounce cans evaporated milk
- 1/4 Cup flour
- 1.5 Cups sugar
- 1 teaspoon salt
- 2.5 teaspoons pumpkin spice

Instructions:

Preheat the oven to 425 degrees F.

Prepare 2 bottom pie crusts. This easy pie crust recipe makes 2 bottom crusts. Line 2 - 9.5 inch Pyrex pie dishes with the bottom crusts.

Start by mixing all of the dry ingredients: flour, sugar, salt and pumpkin spice in a large mixing bowl.

In a second mixing bowl: crack the eggs and beat slightly. Add pumpkin puree, applesauce, and evaporated milk. Mix the wet ingredients into the dry ingredients.

Pour the batter into the two pie crusts. Cover the crust with foil and bake at 425 degrees F for 15 minutes. Do not open the oven, but reduce the temperature to 350 degrees F and continue to bake for 35-45 minutes. Remove the foil for the last 5-10 minutes of baking time.

Place the pies on a cooling rack for at least 2 hours before serving. Refrigerate the pies until ready to serve.

Slice and serve with whipped cream!