

# A Perfect Pair: Pumpkin And Pecan

(NAPSA)—Pumpkin pie. Pecan pie. We love them both. Who can decide?

Now no one has to, because they're teamed up in one wonderful pie with a taste that is doubly delicious. Think of the mouth-watering flavors—the luscious pumpkin with its creamy goodness topped with a layer of sweet pecan filling and toasty pecan pieces, all nestled in a sweet crumb crust. It's hard to resist.

Start with a gourmet pecan bar mix, so most of the work is done for you. Just press the crumb crust into a pie plate—it's homemade made easy.

And, there's nothing better than that homey aroma as it bakes. It smells so tempting you may find it hard to wait until it's cool enough to eat. When it's finally dessert time, add whipped cream and a drizzle of caramel sauce to really put it over the top. With twice the flavor you'll get double the applause. What's not to like about that?



**Pecan Pumpkin Pie**

**1 package (17.5 oz) Krusteaz Pecan Bar Mix**

**Crust:**

**1 pouch Krusteaz Pecan Bar Crust Mix (included in package)**

**¼ cup (½ stick) butter or margarine, softened**

**Pumpkin Filling:**

**1 cup canned pumpkin**

**⅓ cup sugar**

**1 egg**

**¾ teaspoon pumpkin pie spice**

**Pecan Topping:**

**1 pouch Pecans (included in package)**

**1 pouch Krusteaz Pecan Bar Filling Mix (included in package)**

**½ cup water**

**1 egg**

**Preheat oven to 350° F. Crust: Place full pouch crust mix in medium bowl. Cut in butter or margarine with a fork or pastry blender until crumbly. Press crust mixture firmly into bottom and up sides of lightly greased 9-inch pie plate. Bake 8-10 minutes or until edges begin to brown. Pumpkin Filling: In medium bowl, blend pumpkin, sugar, egg and pumpkin pie spice. Spread evenly over baked pie crust. Pecan Topping: Sprinkle pecans evenly over filling. Set aside. In medium bowl, whisk full pouch filling mix, water and egg until blended. Immediately after whisking, pour gently over pumpkin and pecan layer. Bake 50-55 minutes or until center is set and top begins to brown. Cool completely. Garnish with whipped cream and caramel sauce, if desired. Makes 8 servings.**