

Your Just Desserts



Bringing A New Twist To The Holiday Table

(NAPSA)—Americans have long celebrated the holiday season with the classic favorite, home-made pumpkin pie. This year, treat family and guests to a delicious new twist on the pumpkin pie standard. Topped with whipped cream and warm Biscoff sauce, this unique recipe elevates the beloved tradition to a new level of indulgence.

Biscoff Pumpkin Pie

Pastry for a 10-inch deep-dish pie shell or 1 refrigerated rolled pastry

- ½ cup Biscoff Spread
- ½ cup sugar
- 2 large eggs
- 1 (15 oz.) can solid pack pumpkin
- 1 (12 oz.) can evaporated milk
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon nutmeg

Whipped Cream with Biscoff Spread sauce*

Heat oven to 425° F. Line a 10-inch deep-dish pie plate or quiche dish with pastry; flute edges. Whisk together Biscoff Spread, sugar and eggs in a large bowl. Stir in remaining ingredients; whisk well and pour into dish.

Bake 10 minutes; reduce oven temperature to 350° F. Continue to bake 35 to 40 more minutes or until center is set. Cool on wire rack at least 2 hours before serving at room temperature or chilled with desired topping. Makes 8 servings.



Credit: Erin Kunkel for Lotus Bakeries

This delicious twist on pumpkin pie elevates the beloved tradition to a new level of indulgence.

Whipped Cream with Biscoff Spread sauce: In a medium bowl, whip ½ cup whipping cream with a hand mixer until soft peaks form; add sugar to desired taste and whip until stiff peaks form. Heat 1½ cups of Biscoff Spread in microwave for 45 seconds or until melted. Top each slice of pie with whipped cream and drizzle with warm sauce.

Biscoff Spread was created using Biscoff Cookies (those little caramelized crisps you've likely had on a Delta Air Lines flight) and has the same lightly sweet taste, but with a smooth, creamy texture. It is low in sugar, contains 88 calories per serving and is an all-natural, nut-free alternative to peanut butter. For additional Biscoff Spread recipes, including festive Chocolate Truffles, Tiramisu and more, visit www.biscoff.com.

**Biscoff Spread is available in 14-ounce (400 gram) jars at www.biscoff.com or through retailers nationwide.*