

**Elegant Pumpkin-Walnut Layered Pie**  
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**INGREDIENTS:**

1 (15-oz) package refrigerated piecrusts  
1 large egg, lightly beaten  
1 1/4 C firmly packed light brown sugar, divided  
1 C walnuts, finely chopped and toasted  
3 TBS butter or margarine  
1/4 tsp vanilla extract  
1 (16-oz) can pumpkin  
1 (8-oz) package cream cheese, softened  
2 large eggs  
2 TBS all-purpose flour  
1 tsp ground cinnamon  
1/2 tsp ground ginger  
1/2 tsp ground allspice  
1/2 tsp ground nutmeg  
Whipped cream (optional)

**DIRECTIONS:**

Roll 1 piecrust to press out fold lines; cut out leaves with a leaf-shaped cutter. Brush leaves with lightly beaten egg, and place on baking sheet - set aside. Fit remaining piecrust into 9" pie plate according to package directions - fold edges under and crimp. Bake leaves 10-12 minutes at 350° F or till golden. Bake piecrust 6 minutes or till lightly browned. Remove leaves and piecrust from oven - let cool. Increase oven temperature to 425° F - combine 1/2 C light brown sugar, chopped walnuts, butter + vanilla extract - spread on bottom of baked piecrust. Beat pumpkin, cream cheese, 2 eggs + remaining 3/4 C brown sugar at medium speed with electric mixer - add flour, cinnamon, ginger, allspice + nutmeg, beating till blended - spoon pumpkin mixture over walnut mixture. Bake 15 minutes at 425° F. Reduce temperature to 350° F and bake 30 more minutes or till pie is set. Remove pie to wire rack - cool. Arrange leaves atop pie. Serve warm or chilled with whipped cream, if desired.

Yield: Makes 10 servings