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"Preserve today, Relish tomorrow"

Can't decide between pumpkin and apple? This pie is the solution: It's a combination of both! Nicely balanced – not too heavy, not too sweet, and just tart enough. Use your home-canned applesauce, DIY pumpkin pie spice, and homemade or canned pumpkin purée. Top the pie with fruit leather shapes cut out with cookie cutters for a festive look!

Pumpkin Apple Pie

- 1 pie crust (homemade or store bought)
- 2 large eggs
- ½ cup sugar
- 1 ½ cups (13 ½ oz) applesauce*
- 1 cup (8 oz) pumpkin purée**
- 1 cup (8 oz) sour cream
- 1 ½ tsp pumpkin pie spice

1. Preheat oven to 400°F. Line a deep-dish pie plate with the crust and chill it while making the filling.
2. Beat the eggs until they are combined, then gradually add the sugar and beat until the mixture is pale and thick.
3. Mix in the applesauce, pumpkin purée, sour cream, and spice.
4. Pour the filling into the pie crust and bake for 1 hour, or until the filling is just set in the center. Cool the pie on a rack for at least 30 minutes before serving. Store leftover pie in the refrigerator.



**If your applesauce is sweetened or made from very sweet apples, cut back on the sugar a bit.*

***Use commercial canned pumpkin purée (not pumpkin pie filling), or your own homemade pumpkin purée. If homemade, be sure to drain it very well, as homemade purée can be watery.*