

# Missouri Pumpkin Black Walnut Pie

Recipe from Hammons Products web site.  
Originally, it was featured in taste of the Ozarks with Jim Lekander

## Ingredients:

1 9-inch pie crust  
1 ¼ cups packed brown sugar divided  
1 cup Hammons Recipe Ready Black Walnuts  
3 Tablespoons butter, softened  
¼ teaspoon vanilla extract  
1 pound canned pumpkin  
½ pound softened cream cheese  
2 large eggs  
2 Tablespoons flour  
1 ½ teaspoons pumpkin spice

## Directions:

Preheat the oven to 350 degrees. Bake pie crust for 6 minutes, or until it's slightly browned. Remove from oven and cool. Increase temperature of the oven to 425 degrees.

Place the Hammons Recipe Ready Black Walnuts or chop finely Hammons Fancy Large Black Walnuts and place on a cookie sheet. Place into the oven for 3 minutes to slightly toast the walnuts. Remove and cool.

Then, in a small bowl, mix the toasted Hammons Black Walnuts, ½ cup of packed brown sugar and butter. Add to the bottom of the pie crust and spread evenly

Then, in another mixing bowl, blend together the pumpkin and cream cheese. Add and mix thoroughly the eggs, flour, pumpkin pie spice and the remaining brown sugar. Pour over the walnut mix and place on a cookie sheet

Place the cookie sheet into the 425 degree oven for 15 minutes. Reduce the temperature to 350 degrees and bake for another 30 minutes, or until the pie filling has set.