



## 100% PURE PUMPKIN

### HOMEMADE PIE CRUST RECIPE (Makes two 9-inch deep-dish pie crusts)

2 cups all-purpose flour  
1 tsp. salt  
1 cup vegetable shortening  
1 egg, cold  
1/2 cup cold water

**COMBINE** flour and salt in medium bowl; cut in vegetable shortening with pastry blender or two knives until mixture is crumbly. Sprinkle with water; mix until mixture holds together.

**SHAPE** half of dough into ball; place on lightly floured surface. Roll out dough to 1/8-inch thickness. Line pie plate with pastry. Turn edge under; crimp edge as desired. Repeat with remaining dough.

### PUMPKIN CHEESECAKE (Makes 16 servings)

Preheat oven to 350° F.

#### FOR CRUST:

**MIX** graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1 inch up side of 9-inch springform pan. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

#### FOR CHEESECAKE:

**BEAT** cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust.

**BAKE** for 55 to 60 minutes or until edge is set but center still moves slightly.

#### FOR TOPPING:

**MIX** sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over surface of warm cheesecake. Bake for 5 minutes. Cool in pan on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan.

#### CRUST

1 1/2 cups graham cracker crumbs  
1/3 cup butter or margarine, melted  
1/4 cup granulated sugar

#### CHEESECAKE

3 pkg. (8 oz. each) cream cheese, softened  
1 cup granulated sugar  
1/4 cup packed light brown sugar  
2 large eggs  
1 3/4 cups LIBBY'S 100% Pure Pumpkin  
2/3 cup (5 fl.-oz. can) NESTLÉ CARNATION Evaporated Milk  
2 Tbsp. cornstarch  
1 1/4 tsp. ground cinnamon  
1/2 tsp. ground nutmeg

#### TOPPING

1 container (16 oz.) sour cream,  
at room temperature  
1/3 cup granulated sugar  
1 tsp. vanilla extract

### LIBBY'S® FREQUENTLY ASKED QUESTIONS

#### Can I eat without cooking?

Libby's 100% Pure Pumpkin is thoroughly cooked during the canning process so it is perfectly safe and acceptable to enjoy straight from the can.

#### Once opened, can I freeze?

#### Once opened, how to store?

#### Once opened, how long does the pumpkin last?

Pumpkin may be stored in a sealed plastic container for 1 week in the refrigerator, and up to 3 months in the freezer. When freezing, allow for headspace at the top of the container as the pumpkin may expand when frozen. Pumpkin may have a separated appearance when thawed due to air bubbles. This will not affect the pumpkin quality or performance.

#### Can I use past sell by date?

For optimum quality, freshness and best performance, we do not recommend using product after the "best before" date.

#### Is 100% Pure Pumpkin the same as Solid Pack Pumpkin?

Yes. We changed the name from Solid Pack Pumpkin to 100% Pure Pumpkin for clarity. We have not made any changes to the pumpkin product.

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