

Pumpkin Pie Is Even More Pleasing When You Add Corn Syrup

(NAPSA)—If pumpkin pie is an important part of your holiday meals, then you may be interested in ways to make this perennial favorite even better.

With the right ingredients, you can achieve a richer, deeper flavor for the filling and serve your guests their own personal single serving.

Pumpkin pie perfection requires striking a delicate balance between sweetness and spice. The unique flavor combination of sweet pureed pumpkin, cinnamon, ginger and cloves can be overpowered by too much sugar.

To complement the pumpkin and spices and help achieve a deeper, more complex taste, use a combination of corn syrup and sugar to add sweetness to your pumpkin pie. Dark corn syrup was an essential ingredient in homemade pumpkin pies 60, 80 and 100 years ago and remains an excellent ingredient choice.

This new, improved recipe, Individual Classic Karo Pumpkin Pies, has a smooth but dense, and not overly-fluffy texture. It may well become your new pie tradition.

After the main course, anyone for whom portion-control is paramount will appreciate this recipe for single-serve “pumpkin pie-lets.”

Try flavoring real whipped cream with any of the following: vanilla, finely chopped crystallized ginger, cinnamon and freshly-grated nutmeg or ground cardamom and cinnamon to serve along the pies.

For more delicious recipes, including Frozen Pumpkin Cream Pie, Pumpkin Cheese-Swirled Pie, Pumpkin Pecan Pie and the Classic Pumpkin Pie, visit www.karosyrup.com.



The addition of dark corn syrup makes these mini pumpkin pies more flavorful than other pumpkin pies.

Individual Classic Karo Pumpkin Pies

Prep time: 25 minutes

Bake time: 1 hour

Chill time: 2 hours

Makes 6 servings

- ½ cup sugar**
- ½ teaspoon salt**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ½ teaspoon ground cloves**
- 2 eggs**
- ½ cup Karo Dark Corn Syrup**
- 1 can (15 ounces) pumpkin**
- 1 can (12 fluid ounces) evaporated milk**
- Pastry for double crust pie**

Preheat oven to 350° F.

Mix sugar, salt and spices in a bowl. Add eggs and beat slightly. Add remaining ingredients; blend well.

Roll pastry on a lightly floured surface.

Cut six circles of pastry about 6 to 12 inches in diameter. Note: if using a purchased refrigerated pie crust, roll each crust into an oval, about 16 x 13 inches. Cut 3 circles from each oval. Place each pastry circle in a 10-ounce custard cup. Fold top edge of pastry towards the inside; flute or crimp edges by pressing pastry against cup at even intervals.

Place an equal amount of pumpkin filling (about ¾ cup) into each prepared crust.

Bake 50 to 60 minutes or until knife inserted in pie center comes out clean. Allow pies to cool a minimum of two hours before serving.