

Pumpkin Lattice Pastry – Diane Marlow

1 pkg (15 oz) refrigerated pie crusts (2 crusts)
1/4 c. + 1 Tbsp pecan halves, divided
1 egg
2 Tbsp sugar
1 can (15 oz) solid pack pumpkin
1 container (8 oz) frozen whipped topping - thawed & divided
1 pkg (3.4.oz) cheesecake instant pudding & pie filling
1 tsp pumpkin pie spice
additional pecan halves (optional)

Preheat oven to 375 degrees. Let pie crusts stand at room temperature 15 minutes. Lightly sprinkle Large Round Pampered Chef Stone (or pizza pan) with flour. Gently unfold one pie crust onto center of baking stone. Lightly brush with water. Finely chop 1/4 cup of the pecans sprinkle evenly over crust. Unfold second crust and place over first crust, matching edges and pressing lightly to seal. Using rolling pin, roll crusts out together to edge of baking stone. Fold edges of crust 1/2 inch toward center, forming an even border; press to seal seam.

Using fork or pastry tool, form a decorative fluted edge; prick entire surface of crust. Lightly beat egg and brush over crust. Sprinkle sugar evenly over crust. Bake 20-25 minutes or until golden brown.

Remove to cooling rack. Cool 15 minutes. Carefully slide crust onto a round platter; cool completely.

For filling, combine pumpkin, half of the whipped topping, pudding mix and spice; whisk until smooth (mixture will be thick). Spread filling evenly over crust.

Decorate with remaining whipped topping by piping 3 horizontal rows, then 3 diagonal rows and a decorative border along edge of filling. Or can “frost” with whipped topping.

Chop rest of pecans and spread over topping. Or can arrange pecan halves around edge of pastry. Or use Ready-Whip. Create!

Refrigerate. Yield: 12 servings.