



## Tangy Tangelo Pumpkin Pie

- Tangelo **Pumpkin Pie**
- 1 whole tangelo
- 15 oz. can complete pumpkin pie mix
- 1 large egg, beaten
- 1/3 cup evaporated whole milk
- 1 9-inch pie crust, unbaked
- 1 cup tangelo cinnamon whipped cream\*
- 3 Tbsp. Almond Accents® Honey Roasted sliced almonds
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- Tangelo Cinnamon Whipped Cream
- 1 cup whipping cream, chilled
- 3 Tbsp. powdered sugar
- 1/2 tsp. cinnamon
- 1 tsp. tangelo peel, finely grated
- 2 Tbsp. tangelo juice



Preparation Time : 10  
minutes

### Tangelo **Pumpkin Pie:**

Preheat oven to 425 degrees. Grate tangelo skin to make 1 Tbsp. tangelo zest. Place in large mixing bowl. Remove white-colored membrane from tangelo and pull apart into sections. Cut 4 sections in half and set aside for garnishing finished pie. Chop remaining sections, removing white membranes, fibers and any seeds. Add sections and juice to orange peel in mixing bowl. Add pumpkin pie mix, egg, and evaporated milk to mixing bowl and blend thoroughly. Pour mixture into unbaked pie crust. Bake for 15 minutes at 425 degrees. Reduce oven temperature to 350 and continue baking 40-45 minutes until filling is set (a knife inserted near the center should come out clean). If crust edges become brown too quickly, place strips of foil over the edges. Cool for 2 hours.

### Tangelo Cinnamon whipped cream:

Beat whipping cream, powdered sugar, cinnamon and grated tangelo peel in chilled bowl until fluffy. Whip tangelo juice into mixture. Cover and refrigerate until serving. When ready to serve, cut pie into 8 slices. Top each slice with 2 Tbsp. Tangelo Cinnamon Whipped Cream, 1/2 reserved tangelo section and 1 tsp. sliced Almond Accents® Honey Roasted sliced almonds. Serve at room temperature or refrigerate.

Makes 8 servings

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