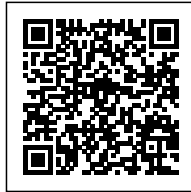




GHOSTWOOD PUMPKIN TART WITH WALNUT STREUSEL





Happy Thanksgiving Everyone!

If you are like me, you are hunting down recipes, making grocery lists, trying to decide how big of a turkey you will need. I love this holiday. Just getting together with family and friends is so much fun. I love the smell of that turkey roasting and hearing the sounds of people talking and laughing together.

I hope on that day, whether you are at home or in a restaurant, you take a moment to just take it all in and just be thankful for everything we have in this wonderful country of ours. Have a wonderful Thanksgiving everybody.

CRUST

- 2 cups all purpose flour
- 1/3 cup white sugar
- 1 tsp grated orange zest
- 1/2 tsp salt
- 2/3 cup cold butter, cubed
- 1 large egg, beaten
- 1/4 cup heavy whipping cream

FILLING

- 3 large eggs
- 15 oz canned solid pumpkin (not the pie filling)
- 1/2 cup sugar
- 1/2 cup heavy whipping cream
- 1/4 cup packed brown sugar
- 1/4 cup GHOSTWOOD
- 2 tbsp all purpose flour
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/4 tsp salt
- 1/4 tsp ground cloves

TOPPING

- 3/4 cup all purpose flour
- 1/3 cup sugar
- 1/3 cup packed brown sugar



- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/2 cup cold butter, cubed
- 3/4 cup coarsely chopped walnuts, remember to toast them to bring out oils

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Combine flour, sugar, orange zest and salt.
3. Cut in butter until crumbly. I used a food processor for this step.
4. Add egg.
5. Gradually add cream, mixing until a ball forms.
6. Refrigerate, covered for 30 minutes until it is easy to handle.
7. On a lightly floured surface, roll out dough into a 13 inch circle. Press onto bottom and up sides of an ungreased 11 inch fluted tart pan with removable bottom.
8. Combine all filling ingredients, pour into crust.
9. For the topping, whisk flour, sugar, brown sugar, salt and cinnamon. Cut in butter until crumbly. Stir in toasted walnuts. Sprinkle mixture over filling.
10. Bake until knife inserted in middle comes out clean, 45 to 55 minutes. Cool on a wire rack. Serve with GHOSTWOOD whipped cream. Refrigerate leftovers.

Enjoy!