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Ginger Pumpkin Pie with Toasted Coconut

Ginger and coconut add warm, flavorful accents to this Thanksgiving classic. If you'd like a dollop of something creamy, top with fat-free whipped topping. Renee's family has enjoyed this several times. Original Recipe from cooking light

Ingredients:

- 1/4 cup packed brown sugar
- 1 1/2 tablespoons grated peeled fresh ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/8 teaspoon ground allspice
- 2 large eggs
- 1 (15-ounce) can pumpkin
- 1 (14-ounce) can fat-free sweetened condensed milk
- 1/2 (14.1-ounce) package refrigerated pie dough (such as Pillsbury)
- 1/2 cup flaked or shaved sweetened coconut, toasted

Directions:

Preheat oven to 375°.

Combine first 8 ingredients in a large bowl, stirring with a whisk until smooth.

Roll dough into an 11-inch circle; fit into a 9-inch pie plate. Fold edges under, and flute.

Pour pumpkin mixture into prepared crust. Place pie plate on a baking sheet. Place baking sheet on lowest oven rack. Bake at 375° for 40 minutes or until a knife inserted into the center comes out clean. Remove from baking sheet; cool 1 hour on a wire rack. Refrigerate 2 hours or until chilled. Sprinkle coconut over pie.