



# MYSTIC PIE PUMPKIN

## APPLICATION

These round to flattened fruit are beautiful as **ornamentals** and delicious when **baked in PIES, muffins, pumpkin bread or other baked goods.** They have a thick hearty stems and a thick wall cavity.

**Bake at 400 degrees for 45 – 55 min.**

- Slice open in half or like a pie.
- Bake in a baking dish with lid or face down on a baking sheet.
- **Puree** cooked pumpkin and use to make **pumpkin ice cream, muffins or pumpkin pie.**
- One Mystic will produce enough puree for **2-3 pies.** Can **freeze puree up to 6 months** for additional uses.

Uncooked, store Mystic Pie Pumpkin in a **cool and dry place** and **use within a few months.**

**MILD SWEET**

**Moist custard-like  
texture**

**Averages 8" x 6"  
7 – 8 lbs**

**Maturity:  
DEEP Orange/  
Small Brown  
Specks**

**Dietary Fiber,  
Vitamin A and  
Beta Carotene**

## **THE PUMPKIN STAND**

7844 State Rte 414  
Ovid, NY 14521

[www.ThePumpkinStand.com](http://www.ThePumpkinStand.com)

OPEN Daily 10AM-6PM  
Labor Day - Halloween