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Recipe: Thanksgiving Pumpkin Pie



Ingredients

1/4 tsp nutmeg
3/4 tsp cinnamon
1/4 tsp ground cloves
1/2 tsp ground ginger
15 ounce pureed pumpkin
1 62g packed brown sugar
1/4 tsp salt
2 whole eggs
1 egg yolk
1/2 cup evaporated milk
1/2 cup heavy cream
1 x9 inch unbaked pie crust

Preparation

1. Preheat the oven to 200 degrees C or 392 degrees F.
2. Combine the spices, pumpkin, sugar and salt. Then add the eggs, evaporated milk and cream and mix it well until completely smooth.
3. Pour the filling into the pie shell and bake for 15 minutes in the oven.
4. Reduce the heat to 180 degrees C or 356 degrees F and bake for 50 minutes until the filling has reasonably set - though it may still wobble.
5. Allow the pie to cool completely and refrigerate it until set.
6. Serve with a dollop of whipped cream.

Cooks Note