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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
162g 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
