

Pumpkin Pie

- 15 oz can pumpkin puree
- 3 large eggs
- 3/4 cup brown sugar
- 1 cup evaporated milk
- 2 tablespoons unsalted butter, melted
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/4 teaspoon salt

Pre-bake pie crust (400 degrees for 20 mins, covered in foil).

In a large bowl combine pumpkin puree, eggs, brown sugar and evaporated milk.

Slowly mix in melted butter, vanilla, cinnamon, nutmeg, ginger and salt until mixture is smooth.

Pour filling into pie crust and bake at 350 degrees for 50-55 minutes. The center should slightly jiggle when the pan is given a gentle shake.

Let cool and garnish with whipped cream.

Pie Crust

8 tablespoons cold unsalted butter (cut into smaller pieces)

1 1/3 cups all-purpose flour

1 tablespoons sugar

1/4 teaspoon salt

4 tablespoons ice water

In a food processor combine flour, sugar and salt. Add the butter pieces and pulse until mixture forms large, coarse crumbs. Add the ice water a little at a time and pulse until the dough begins to form. Transfer the dough to a work surface and shape into a 9-inch pie plate. Pre-bake at 400 degrees for 20 minutes when recipe calls for it.

