



Classic Pumpkin Pie

Preparing the Pumpkin

1. Cut 2 small pie pumpkins in half and scoop out the seeds.
2. Line a baking sheet with parchment paper and place the pumpkins cut side down in 350 degree oven for about an hour or until pumpkins are soft.
3. Allow to cool until it can be easily handled.
4. Scoop out the pulp and mash with a potato masher, food mill or in a food processor until smooth.
5. Line a mesh sieve with cheesecloth or a coffee filter and place over a bowl.
6. Scrape the pureed pumpkin into the cheesecloth and allow to drain for a few hours.
7. You can do several pumpkins at a time. Scoop 1 cup portions into freezer bags. Push out the air and lay flat. Pumpkin freezes well and is great for muffins, breads, and, of course, pumpkin pie.

Ingredients

- **2 cups** pumpkin puree or the contents of 1 - 14 oz. can.
- **¾ cup** brown sugar
- **2 tsp.** cinnamon
- **1 tsp.** grated nutmeg

- **1 tsp.** freshly grated ginger (1/2 tsp. if using ground ginger)
- **pinch** of salt
- **4** eggs
- **1 can** of Carnation milk

Directions

1. Preheat oven to 400 degrees
2. Mix the pumpkin, sugar, and spices together until smooth and well-blended.
3. Add eggs and whisk until smooth.
4. Add evaporated milk and mix well.
5. Pour into large pie shell.
6. Makes a 10" pie.
7. Bake at 400 degrees for about 10 minutes and lower heat to 325 degrees for about 45 minutes. After that, check frequently, to see if the pie is just set.