

Silky Pumpkin Pie

Ingredients:

15oz pumpkin puree (not seasoned!)

½ tsp. salt

1 tsp. ground ginger

½ tsp. cinnamon

¼ tsp. allspice

2 eggs + 2 yolks

1 cup evaporated milk

14-oz sweetened condensed milk

9-inch pre-baked pie shell (I like to use a butter/shortening blend for this pie.)

1. Preheat oven to 300F.
2. In saucepan over medium low heat, mix pumpkin, spices, and salt until blended (approximately 5 minutes.)
3. Add all milks, cook until heated through.
4. Puree eggs and yolks in blender. With blender running, add pumpkin mixture (slowly at first, to temper eggs.) Blend until completely smooth and all elements are incorporated.
5. Pour into baked pie shell and bake until knife inserted into center comes out clean, about 45 minutes.
6. Cool completely and enjoy!

Note: Use a deeper pie pan, if you have one – regular depth leaves ~1 cup of filling leftover!