

the best pumpkin pie

INGREDIENTS

One prepared 9-inch pie crust

1 ¼ cups canned pumpkin puree

2/3 cup brown sugar

1 ¼ teaspoon ground ginger

1 ¼ teaspoon ground cinnamon

1/8 teaspoon ground cloves

¼ teaspoon salt

2 eggs

2/3 cup whole milk

½ cup whipping cream

½ teaspoon vanilla

DIRECTIONS

1. Preheat oven to 425°F. Place your rack in the bottom third of the oven.
2. In a small saucepan, combine pumpkin, brown sugar, ginger, cinnamon, cloves, and salt. Cook the ingredients over medium heat for 4 to 5 minutes, stirring occasionally. Remove the pan from the heat and set it aside to cool slightly.
3. In a large bowl, lightly beat the two eggs. Then add the milk, whipping cream, and vanilla and stir until combined.
4. Pour a small amount of the milk mixture into the pumpkin and stir to temper. Then spoon in all of the pumpkin mixture into the milk and stir well until fully combined. Pour the liquid into the prepared crust.
5. Bake at 425°F for 15 minutes, then lower the temperature to 350°F and bake for another 40 to 45 minutes. The pie is done when a knife inserted near the center comes out clean. Cool on a wire rack for one hour and then refrigerate to store.

MAKES ONE 9-INCH PIE