

My Favorite Pumpkin Pie

Very much adapted by A. Hude from the one in *The Art of the Pie* by Kate McDermott

1 Prepared, unbaked All Butter Pie Crust

3 Large Eggs

2 cups roasted, peeled and mashed pumpkin or squash (450 g)

3/4 cup brown sugar (135 g)

1 Tbs of softened butter (14 g) put into a liquid measuring cup &

Fill the rest of the cup with whole milk (222 g) to equal 1 cup

1 rounded Tbs of cinnamon (9 g)

1 tsp ginger (2 g)

1/4 tsp freshly grated nutmeg

A pinch of cloves

Directions:

Preheat your oven to 425.

Put your prepared pie crust in the freezer or fridge.

Whisk the eggs until well combined, but not too frothy. Mix in the pumpkin flesh, soft butter/milk and spices until well combined. Near your stove, set your pie crust on a baking sheet and pour in the filling. Place into the oven and Immediately turn the temperature down to 350.* Bake for 50-65 minutes (tent edges with foil if needed). It should have a very slight jiggle in the middle when done (no waves!). Cool for 2 hours on a rack and then either eat it or place it in the fridge so you keep everyone well!

Enjoy!!

*Do not forget this part, like I have! I saved the pie by adjusting down to 325 degrees for the latter half of the time.

A note on cracking... I'm sorry to say my pies almost always crack! If you have a great tip on fixing this, please contact me. I usually will bake a little cut out shape with extra pie crust and place it on top. Then it's pretty!

Nutrition Summarization:

Serving size: The whole pie would be too much

Calories: Probably a lot

Carbohydrates: Yes

Proteins: 3 Eggs, butter and milk, baby!

Sugar: Less than some other recipes

