

Pumpkin Pie

Ingredients:

2 cups pumpkin, steamed and milled

1 cup heavy cream

3 eggs

2/3 cups brown sugar

2 Tablespoons sugar

1 1/4 teaspoons cinnamon

1/2 teaspoon ginger

1/2 teaspoons nutmeg

1/4 teaspoon ground cloves

Pastry dough

Instructions:

Preheat oven to 400°F. In a stand mixer blend eggs, sugar, and cream. Add pumpkin and spices. Mix until smooth. Pour into pre-baked pie shell and bake at 400°F for 10-15 minutes. Turn down oven to 350°F and bake until a knife poked into the center of the pie comes out clean. Let cool 2 hours before serving.

Serves 6-8