Pumpkin Pie

Time 75 min

Ingredients

- 1/2 cup brown sugar
- 1 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 1/4 tsp ground ginger
- 1/8 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1 can (15 oz.) pumpkin
- 1/2 c milk
- 2 large eggs
- Pastry for a single-crust 8-inch pie

Steps

1. Preheat oven to 425 F.
2. Prepare crust - either press unbaked pastry into pan or make a graham cracker crust.
3. In a large bowl, mix sugar, cinnamon, salt, ginger, nutmeg, and cloves.
4. Add pumpkin, milk, and eggs; whisk until well blended.
5. Pour mixture into unbaked pastry in pan.
6. Set pie on bottom rack of a 425 F oven. Bake for 15 minutes.
7. Reduce temperature to 350 F; continue baking until center of pie is set and a knife inserted in the middle comes out clean, about 45 minutes longer.
8. Set pie on a rack until cool, at least 2 hours.

Notes

Can use graham cracker crust.