

Pumpkin Pie

Yield: 1 pie

Prep Time: 0:20:00

Cook Time: 0:55:00

Total Time: 1:15:00

1. If using homemade or sheet crust, line a 9-inch pie dish and crimp edges. Chill until ready to use. 1 each Pie Crust

2. Preheat oven to 400°F.

3. Whisk sugar, spices, and salt in a large bowl. 3/4 cup Light Brown Sugar
 1/2 tsp Cinnamon
 1/2 tsp Ground Ginger
 1/4 tsp Ground Nutmeg
 1/8 tsp Ground Cloves
 1/2 tsp Table Salt

4. Add pumpkin, milk, and eggs. Whisk until well combined. 15 oz Pumpkin Puree
 12 oz Evaporated Milk
 3 each Eggs

5. Pour into pie shell. Brush edges with egg wash if desired.

6. Bake for 15 minutes. Reduce temperature to 350°F.

7. Continue baking for another 40 minutes, or until filling is puffed and center jiggles slightly.

8. Cool completely on wire rack.

9. If making ahead, cover and refrigerate up to 2 days.