

# Pumpkin Pie

## Ingredients

- 1 (9-inch) pie crust, homemade or store-bought
- 3/4 cup (165g) light brown sugar, packed
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1/2 tsp salt
- 1 (15oz / 425g) can pumpkin puree
- 1 (12oz / 354ml) can evaporated milk
- 3 large eggs, room temperature

## Instructions

1. If using homemade or sheet crust, line 9-inch pie dish and crimp edges. Chill until ready to use.
2. Preheat oven to 400°F.
3. Whisk sugar, spices, and salt in large bowl.
4. Add pumpkin, milk, and eggs. Whisk until well combined.
5. Pour into pie shell. Brush edges with egg wash if desired.
6. Bake 15 minutes. Reduce temperature to 350°F.
7. Continue baking until filling is puffed and center jiggles slightly, about 40 minutes.
8. Cool completely on wire rack.
9. If making ahead, cover and refrigerate up to 2 days.