



Fresh Pumpkin Pie

YEILD: 1 - 8 INCH PIE



INGREDIENTS

- 2 cups mashed, cooked pie pumpkin (use a 3 lb sugar pie pumpkin)
- 1 (12 liquid ounce) can evaporated milk
- 2 large eggs, beaten
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon, or more to taste
- $\frac{1}{2}$ teaspoon ground ginger, or more to taste
- $\frac{1}{2}$ teaspoon ground nutmeg, or more to taste
- $\frac{1}{2}$ teaspoon salt
- 9-inch pie shell, unbaked

ROASTING THE PUMPKIN

1. Preheat oven to 350F
2. Cut the pumpkin in half & remove the seeds
3. Brush the of the pumpkin with oil then sprinkle with a little salt, place flesh side down on a parchment-lined baking sheet
4. Pierce the skin a few times with a fork or knife.
5. Bake 40 - 50 minutes (fork tender)
6. Scoop out the flesh & mash

FILLING & BAKING

DIRECTIONS

1. Raise oven temperature to 400F
2. Beat pumpkin, evaporated milk, brown sugar, eggs, cinnamon, ginger, nutmeg, and salt in a large bowl with an electric mixer until well combined.
3. Pour into the prepared crust.
4. Bake in the preheated oven until a knife inserted into the filling 1 inch from the edge comes out clean, 40 to 60 minutes.
5. Cover the edges with foil if needed to prevent from burning as the filling cooks.
6. Remove from the oven and cool to room temperature before serving.