

Pumpkin Pie

yield: 2 pies

This is a Fall favourite that is easy to make.

Ingredients:

2 cups cooked pumpkin
2/3 cup firmly packed brown sugar
2 teaspoons cinnamon
¼ teaspoon nutmeg
2-3 large eggs
2 cups milk or heavy cream

2 pre-made pie shells/crusts



Directions:

Preheat oven to 425° F.

Put first six ingredients into a large bowl. Combine well.

Pour pumpkin mixture (custard) into your pie shells.

Put into oven and bake for 15 minutes at 425° F. Turn heat down to 350° F and bake for another 45 minutes.

Enjoy!

Variations:

Pour pumpkin mixture into a baking pan and don't use a crust. Bake as directed. This will make a nice pumpkin custard.

It's easiest to use canned pumpkin, however, you can take advantage of the fresh pumpkin and squash available in the Fall. Simply cook some fresh pumpkin and/or squash and mash it for this recipe.

To make little pumpkin tarts, pour the pumpkin mixture into 40 pre-made tart shells and place onto a baking sheet. Bake at 375° F for about 25 minutes.

Serve with whipped cream.

Tip:

One 28 ounce can of pumpkin = 3 ½ cups

