



1 pie crust (uncooked)
500 g sugar pumpkin, cooked and pureed
350 mL evaporated milk
100 g sugar
50 g brown sugar
5 mL cinnamon
2.5 mL salt
2.5 mL ginger
1 mL nutmeg
0.5 mL cloves
2 slightly beaten eggs

Preheat oven to 160 °C. Cut pumpkin in half and spoon out the seeds. Bake halves flat side down on a baking pan in 1 cm to 2 cm of water for about 1 hour or until soft. Allow to cool, then spoon out the meat and puree. To bake the pie, preheat the oven to 220 °C. Line a 23 cm pie plate with pie crust. Mix all ingredients until well-blended and pour into pie shell. Bake for 15 minutes, then reduce heat to 180 °C and bake for another 45 minutes. Pie is done when a knife inserted in the middle comes out clean. If your oven doesn't heat evenly, turn the pie about halfway through baking. Cool on a rack.

Recipe credit:
<http://www.jward.com/cooking/pumpkin-pie.html>
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