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PUMPKIN PIE

(adapted from Joy of Cooking, second edition)

2 cups cooked pumpkin
1 + 1/2 cup evaporated milk
1/4 cup brown sugar
1/2 cup white sugar
1/2 tsp salt
1 tsp cinnamon
1/2 tsp ground ginger
1/4 tsp ground nutmeg
2 slightly beaten eggs



Heat the oven to 425F.

Mix all the ingredients very well and pour the mixture into a pie shell, preferably homemade.

Bake for 15 minutes, reduce the heat to 350F and continue baking for at least 45 minutes longer, until a toothpick or a knife blade inserted in the center comes out clean.

Serve with slightly sweetened whipped cream.