



Friends Pumpkin Pie

Preparation Time: 10 mins

Cooking Time: 75 mins

Serves: 8

Difficulty: Easy

INGREDIENTS

1 $\frac{3}{4}$ cups of butternut pumpkin mashed
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
2 eggs, gently beaten
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground cloves
1 $\frac{1}{2}$ cups evaporated milk (12 oz can)
Nutmeg

Notes:

- See my sweet pastry recipe.
- I use 1 butternut pumpkin, that makes 2 pumpkin pies so you will need to double the above ingredients.

DIRECTIONS

1. Preheat oven to 350f/180c
2. Cut butternut pumpkin into smaller chunks and place on lightly oiled baking tray. Cover tray with aluminum foil.
3. Bake pumpkin until soft, for approx. 30-40 mins. Remove foil, bake for 5 minutes to remove extra moisture.
4. Mash butternut until smooth and let cool.
5. In a large bowl, combine sugar, salt, cinnamon, ginger, and cloves.
6. Add beaten eggs and mashed pumpkin/squash. Combine well.
7. Stir in evaporated milk.
8. Preheat oven to 425f/212c.
9. Pour pumpkin mixture into pie shell & sprinkle with nutmeg.
10. Place pie in oven, bake for 15 mins.
11. Reduce temperature to 350f/180c and bake for 40-50 minutes.
12. Cool on wire rack for 2 hours.

Here in the U.S., they use canned Libby's pumpkin. One year in Australia, it was not shipped in, so I had to figure out a different option. I now use butternut squash/pumpkin, which resulted in an even better version of pumpkin pie. I find it worth the extra effort.