

Mom's Pumpkin Pie

This

old-fashioned pumpkin pie is a blend of pumpkin puree, cinnamon,

ginger, and cloves, thickened with eggs and cream. Serve with whipped

cream for a traditional spicy and creamy Thanksgiving dessert!

Yield:

Two 8-inch pies

Ingredients:

Two 8-inch pie dishes, lined with pastry (unbaked)*

Pie filling ingredients:

3 eggs

2 3/4 cups pumpkin puree**

1 cup brown sugar

3/4 teaspoon salt

2 teaspoons ground cinnamon

3/4 teaspoon ground ginger

1/2 teaspoon ground cloves***

1 cup heavy whipping cream****

1 1/4 cups milk

For serving:

2 cups heavy whipping cream

2 tablespoons sugar

Instructions:

1.

In a large mixing bowl, lightly beat eggs. Add pumpkin puree, sugar,

salt, and spices and mix well. Add cream and milk and beat on low until

combined.

2. Pour filling into prepared crusts (unbaked pastry). Preheat oven to 425 degrees. Bake pies on middle rack for 15 minutes.

3. Reduce oven temperature to 350 degrees and bake for about 40

minutes longer, until filling is thickened, tops are lightly browned,

and/or a knife inserted in the center comes out clean (or mostly clean).

If you're making a bigger pie, or an especially deep pie, you will need

to increase the baking time. Cool finished pies on a wire rack.

4. In a small-medium mixing bowl with tall sides, beat the 2 cups of

whipping cream with the 2 tablespoons of sugar until light and fluffy.

Serve cooled pie with whipped cream on top!

Store leftover pie and whipped cream in the refrigerator.



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This recipe is from Tammy's Recipe.