



AUNTIE'S PUMPKIN PIE

by Under Three Acres

Ingredients

- 2 large eggs
- 1 cup sugar
- 1/4 tsp salt
- 1/4 tsp nutmeg
- 3/4 tsp ground cinnamon
- 1 1/2 cups pumpkin puree
- evaporated milk (optional)

PREPARATION: 5MIN

COOKING: 40MIN

READY IN: 45MIN

Directions

1. Preheat the oven to 450F.
2. Combine the first 5 ingredients in a large bowl. Whisk or beat together until thoroughly mixed.
3. Add the pumpkin puree and mix again until well blended.
4. Pour into an unbaked pie shell. Drizzle a little evaporated milk on top of the pie. If your pumpkin is dry you can add a little more, if it is quite moist omit it or use less. If you are dairy-free, use vanilla almond milk in it's place.
5. Bake your pie at 450F for 10 minutes. After 10 minutes, turn your oven down to 350F and continue baking for 30 minutes. Your pie is done when the pumpkin is set and the crust is nicely browned.

Note: Use your favorite pie crust and top with whip cream or ice cream, if desired.