

Pumpkin Pie

The ultimate pie dessert you can enjoy during fall season, whether is just an ordinary day or a Thanksgiving feast.

Serves 8 | Prep. time 10 minutes | Cooking time 1 hour

Ingredients

9-inch plain pastry pie shell
2 eggs, lightly beaten
2 cups pumpkin purée
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ground ginger
¼ teaspoon ground cloves
1 (12 ounce) can evaporated milk

Directions

1. Preheat the oven to 425°F (218°C).
2. In a mixing bowl, combine all the ingredients together.
3. Pour the mixture into a pie shell.
4. Bake for 15 minutes and then reduce the oven temperature to 350°F (177°C).
5. Continue baking until a knife inserted in the center of the filling comes out clean (about 45 minutes).
6. Let the pie cool before serving.

Nutrition (per serving)

Calories 446, fat 16 g, carbs 66 g, sugar 28 g
Protein 10 g, sugar 52 g