

{The Best } Pumpkin Pie

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3 cups milk
3 teaspoons maple syrup
1 (29 ounce) can pumpkin
1 cup white sugar
1 cup brown sugar
6 tablespoons cornstarch
1 teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon ginger
4 eggs, well beaten

In a medium size mixing bowl combine, sugars, cornstarch, salt, cinnamon, cloves, nutmeg, and ginger. In a large sauce pan or stockpot heat milk, syrup, and pumpkin over medium heat, stirring often with a wire whisk. When mixture is heated through, slowly stir in the dry ingredient mixture and continue to cook between medium-low and medium heat until mixture is thick. Slowly add well beaten eggs, mixing constantly so that eggs don't lump as the cook. Cook 2 more minutes. Pour mixture into baked pie shells. Makes 2-3 pies (depends on if you use small tin pie dishes or large glass or Pyrex-like pie dishes). Chill until cold throughout. Serve with whipped cream on top.

Recipe Source: from Bradey & Lacey M, some of our good friends.