

Our Favorite Pumpkin Pie

A Bountiful Kitchen

1 1/2 cups granulated sugar
1 teaspoon salt
1 tablespoon pumpkin pie spice, OR 2 teaspoons cinnamon, 1 teaspoon ground ginger, 1/2 teaspoon ground cloves*
4 large eggs
1 29 oz can pure pumpkin (NOT pumpkin pie filling)
20 oz evaporated milk (canned)
1 teaspoon vanilla
2 unbaked pie crusts* (4 cup volume each)

Place oven rack on bottom third of oven and turn oven to 425 degrees.

Mix sugar, salt, pumpkin pie spice and eggs together in large bowl for about 2 minutes, or until blended well. Add pumpkin, mix well until smooth and incorporated. Add canned milk and vanilla. Make sure all ingredients are mixed together well.

Pour into two 9- inch prepared pie crusts.

Place in oven and bake for 15 minutes at 425 degrees, then without opening oven door, reduce temperature to 350 degrees and bake for an additional 40 minutes.

The pies are done when the middle is set and no longer looks wet. you may insert a knife in the center of one pie. If the pie is done, it will come out clean.

Let cool completely before serving. May be made the day before serving.

Refrigerate if not serving the same day.

Yield two- 9 inch pies

Tips:

- You may make your own pumpkin pie spice for pennies using my recipe on this page.
- Use the extra evaporated milk in your mashed potatoes.
- The best and most simple pie crust in the world may be found here.
- Make sure to have whipping cream on hand. To make a nice swirled pile of fresh whipped cream atop your pies, spoon the whipped cream into a large ziplock bag and snip off a corner. When ready to serve, pipe the cream on top of the pie. Serve immediately.