



Pumpkin Pie

Makes two 9" pies

*Requires one "Perfect Pie Crust" recipe

2 cans of 100% pure pumpkin (398ml/14fl oz)
2 cups lightly packed brown sugar
4 large eggs
1/4 tsp salt
1 1/2 cups evaporated milk
1/2 tsp cinnamon
1/4 tsp cloves
1/4 tsp nutmeg
3 tsp vanilla extract

1. Follow the recipe instructions for making the "Perfect Pie Crust". Use the dough to form two bottom pie crusts shells.
2. Mix pumpkin and brown sugar together until smooth
3. Lightly beat the eggs with a fork and add the salt, evaporated milk, cinnamon, cloves, nutmeg and vanilla. Mix until well combined.
4. Let the mixture stand in the fridge for 2-3 hours.
5. Re-stir the mixture and pour into pie shells. Bake at 325 for 45-60 minutes.