

Pumpkin Pie

2 cups of pumpkin pulp purée
1/2 cup packed dark brown sugar
1/3 cup white sugar
1/2 teaspoon salt
2 eggs plus the yolk of a third egg
2 teaspoons of cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground cardamon
1/2 teaspoon of lemon zest
1 homemade Pie Crust

Equipment: Measuring cup, colander, measuring spoons, oven mitts, timer, large bowl, whisk, spoon, spatular & cooling rack.

Step 5: Pumpkin Pie | Instructions

Preheat oven to 425°F

Here you need your scooped pumpkin shavings & inside the lid. Chop lid into cubes, the rest of the shavings are ready to be steam or boil into pumpkin pulp. This won't take very long, as its so thin already. Strain in colander, it should now be very orange & smooth. Mix sugars, salt, and spices, and lemon zest in a large bowl. Beat the eggs and add to the bowl. Stir in the pumpkin purée. Mix all together until incorporated & smooth.

Pour into pie shell

Bake at 425°F. After 15 mins reduce the temperature to 350°F. Now bake for 40-50 mins.