

*From the kitchen of David and Jennifer Deaven*

and place into a mixing bowl.  
4. Add (D) and whisk until combined.  
5. Place into (E) and bake at 425F for 15 minutes, reduce temperature to 325F, and bake for another 25 minutes or until golden.  
Servings: 8  
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## Desserts/Pumpkin Pie

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- A: 2 pie pumpkins (each about 18cm in diameter), or equivalent squash variety  
B: 2C milk  
C: 1/2C sugar  
2t cinnamon  
1t ginger  
1/2t cloves  
1/2t salt  
D: 2 eggs  
E: pie crust (single bottom crust)
1. Cut (A) into halves and place on a lightly oiled baking sheet, cut side down (do not remove seeds). Roast in a 275F oven for 2-3 hours until very tender. Cool, scoop out the seeds, set aside for roasting if desired. Scoop out the flesh into a blender.
  2. In medium saucepan, heat (B) to boil, then simmer to evaporate to about 12oz.
  3. Add milk and (C) to blender, puree until very smooth,



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