

Pumpkin Pie

Prep time: 15 min. Bake time: 1hr 40 min. Total time: 1hr 55 min.
Serves: 8

Fresh pumpkin is used to make this pie giving it a light melt in your mouth texture. The added topping is optional and gives the pie a little chewiness without taking away from the smooth fresh flavor. It is sure to please any pumpkin pie lover.

1 deep dish pie shell
2 cups fresh pumpkin
2 eggs
 $\frac{3}{4}$ cup granulated sugar
1 Tsp. cinnamon
 $\frac{1}{2}$ Tsp. ginger
 $\frac{1}{2}$ Tsp. nutmeg
 $\frac{1}{2}$ Tsp. salt
 $\frac{3}{4}$ cup evaporated milk

Topping: (optional)

$\frac{1}{3}$ cup quick rolled oats
2 Tbsp. graham cracker crumbs
1 Tbsp. brown sugar
1 Tbsp. melted butter
Pinch of cinnamon



Preheat oven to 400°F. Bake the pie shell for 10 minutes then remove from oven. Reduce heat to 350°F. In a blender or food processor, add in fresh pumpkin, eggs, sugar, cinnamon, ginger, nutmeg, salt, and milk. Blend until smooth. Pour into pie shell and bake in the oven until almost firm on top if using topping. If topping is not being used continue to bake until firm and cooked in the center, about 1hr 15 min depending on the oven. If using the topping, combine all topping ingredients in a small bowl. When pie is almost set remove from oven and sprinkle topping evenly and place back into the oven. Continue to for another 30 minutes or so or until pie is firm. Remove from oven and cool. Serve with whipped cream.

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