

# Pumpkin Pie

A staple of autumn, rich earthy and aromatic, and a treat before during or after the holidays... and it's easy to make extra special with fragrant and warm [Pumpkin Pie Spice](#) — hope you enjoy!

## Pumpkin Pie

- 1 pie crust (9" deep-dish)
- 2 cups pumpkin (cooked and mashed (or 15-oz can of pumpkin pie filling))
- 3/4 cup sugar
- 1 tbsp Pumpkin Pie Spice
- 1/2 tsp salt
- 2 eggs
- 12 oz evaporated milk

1. Preheat the oven to 425°F. Place the pie crust into your pie pan.
2. In a small mixing bowl, combine the sugar, Pumpkin Pie Spice, and salt.
3. In another mixing bowl, beat the eggs lightly, then stir in the mashed pumpkin and sugar-spice mixture. Still mixing, gradually stir in the evaporated milk.
4. Pour the mixture into the pie shell, just up to the top of the crust.
5. Bake at 425°F for 15 minutes, then lower the oven temperature to 350°F and bake an additional 45 minutes. (To see if the pie is done, poke it with a toothpick close to the center; if it comes out clean the pie is ready, if there is filling sticking to the knife, bake another 10 minutes and test again in another spot.)
6. Place the pie on a cooling rack (or just on top of your stove) and allow it to cool 2 hours before slicing and serving. Refrigerate whatever you don't finish!

Sorry, I just can't teach you how to make a pie crust yourself here, that's a bit beyond my job description. Either find [a simple recipe](#) you like or just buy a pre-made one, I wouldn't think any less of you.

