



This one I got from food net work

Pumpkin Pie, Using Milk and Fresh Pumpkin

- 1pastry for single-crust pie
- 2eggs, slightly beaten
- 2cups fresh pumpkin puree
- $\frac{1}{4}$ cup half-and-half or $\frac{1}{4}$ cup light cream or $\frac{1}{4}$ cup milk
- $\frac{3}{4}$ cup granulated sugar
- 1tablespoon all-purpose flour
- 1teaspoon vanilla
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{8}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground ginger

DIRECTIONS

Prepare and roll pastry for single-crust pie.

1. Line a 9" pie plate with pastry.
2. Trim; crimp edge as desired.
3. In a large bowl stir together eggs, pumpkin, and half-and-half.

4. Stir in sugar, flour, vanilla, salt cinnamon, nutmeg, and allspice.
5. Pour pumpkin mixture into pastry-lined pie plate.
6. To prevent over browning, cover edge of pie with foil.
7. Bake in 375 F oven for 25 minutes.
8. Remove foil.
9. Bake for 40 minutes more or until a knife inserted near the center comes out clean.
10. Cool on a wire rack.
11. Cover and refrigerate within 2 hours.