
Basic Pumpkin Pie

Palm Beach Post

Servings: 8

This pie freezes well and can be made up to two weeks ahead. Thaw and serve.

2 large eggs, slightly beaten
1 can (16 oz) solid-pack pumpkin or two cups fresh pumpkin puree
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 can (12 oz) undiluted evaporated milk (not condensed milk)
1 unbaked pie shell for a 9-inch single-crust pie
1 cup heavy or whipping cream
2 tablespoons confectioner's sugar
1/2 teaspoon pumpkin pie spice

Preheat the oven to 425 degrees.

Place the pie crust in its pan on a baking sheet. Set aside.

In a large bowl, combine the eggs, pumpkin, sugar, salt, spices and evaporated milk with a wire whisk or an electric mixer on low speed until just mixed. (Overmixing can cause bubbles on the top of the pie.)

Pour the pumpkin filling into the pie crust. Bake in the lower third of the oven for 15 minutes. Lower the oven temperature to 350 degrees.

Bake for 40 to 50 minutes or until a knife inserted in the center of the pie comes out clean. (To prevent the crust from overbrowning, cover with strips of foil.)

Let the pie cool completely before slicing.

To make the topping. Whip the cream until fluffy.

Add the sugar and spice and whip 1 minute to incorporate. Stiff peaks should form when the beaters are lifted.

Chill until serving time.

Serve in a separate bowl with the pie.

Per Serving (excluding unknown items): 100 Calories; 1g Fat (11.4% calories from fat); 2g Protein; 21g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 151mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 1 1/2 Other Carbohydrates.