

Very Best Pumpkin Pie

Susan Waugh

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*1 cup light brown sugar,
packed
1/2 cup white sugar
1 teaspoon salt
2 each cinnamon
1 teaspoon ginger
pinch ground cloves,
allspice or nutmeg (to taste)
4 large eggs
3 cups canned pumpkin
3 cups half-and-half,
scalded and cooled
unbaked pie shell*

Preheat the oven to 425 degrees.

In a bowl, mix all of the ingredients. Place in the pie shell.

Bake for 15 minutes.

Reduce the heat to 325 degrees.

Bake for 35 minutes or more.

(For some reason, when doubled, this recipe makes three pies.)

Per Serving (excluding unknown items): 1133 Calories; 22g Fat (16.9% calories from fat); 34g Protein; 214g Carbohydrate; 29g Dietary Fiber; 848mg Cholesterol; 2509mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 12 Vegetable; 1 1/2 Fat; 9 1/2 Other Carbohydrates.