

Fresh Pumpkin Pie

INGREDIENTS

- 1 medium sugar pumpkin
- 1 tablespoon vegetable oil
- 1 recipe pastry for a 9 inch single crust pie
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1 teaspoon salt
- 4 eggs, lightly beaten
- 1 cup honey, warmed slightly
- 1/2 cup milk
- 1/2 cup heavy whipping cream

DIRECTIONS

1. Cut pumpkin in half, and remove seeds. Lightly oil the cut surface. Place cut side down on a jelly roll pan lined with foil and lightly oiled. Bake at 325 degrees F (165 degrees C) until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender.
2. In large bowl, blend together 2 cups pumpkin puree, spices, and salt. Beat in eggs, honey, milk, and cream. Pour filling into pie shell.
3. Bake at 400 degrees F (205 degrees C) for 50 to 55 minutes, or until a knife inserted 1 inch from edge of pie comes out clean. Cool on a wire rack.

I added a little clove and used a little less honey the second time. I used the Best Ever Never Fail crust recipe that you can find with the Green Tomato Pie recipe. I also used ½ c. cream cheese instead of heavy whipping cream as that's what I had on hand. Tasted Great!