

# Paul's Pumpkin Pie Recipe

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My sweetie can never leave a recipe alone (which is not really a complaint). He takes a standard recipe and tweaks it a bit and then maybe a bit more. As an aside you can use pumpkin or squash (or a mix of the two) in this recipe.

## INGREDIENTS

2 large eggs plus a third yolk  
1 cup packed dark brown sugar  
1/2 teaspoon salt  
2 teaspoons cinnamon  
1 teaspoon ground ginger  
1/4 teaspoon ground nutmeg

1/4 teaspoon ground clove  
1/8 teaspoon ground cardamom  
1/2 teaspoon lemon zest  
1 Tablespoon cornstarch  
2 cups pumpkin pulp purée  
12 oz. can of evaporated milk  
2 regular pie crusts or one deep dish

## DIRECTIONS

Preheat oven to 425°F.

Beat the eggs in a large bowl. Mix in the brown sugar, salt, spices—cinnamon, ground ginger, nutmeg, ground cloves, cardamom, and lemon zest.

Mix in the pumpkin purée. Stir in the evaporated milk. Beat together until everything is well mixed.

Pour into pie shell and bake at 425°F for 15 minutes.

After 15 minutes lower the temperature to 350°F. Bake for 45 to 55 minutes more. The pie is done when a knife tip inserted in the center comes out wet but relatively clean. The center should be just barely jiggly.

Cool on a rack for two hours. The pie will deflate as it cools.

Enjoy!

(I'm a pumpkin pie purist (no whipped cream for me!), but Paul loves making whipped cream with eggnog - 50% whipped cream, 50% eggnog with a bit of powdered sugar. It will be a little looser than regular whipped cream.)