

Pumpkin Pie

1 pie pumpkin (or butternut squash)
1 pie crust
1 cup sugar
1.5 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice
½ teaspoon ground ginger
½ teaspoon vanilla extract
½ teaspoon salt
4 large eggs
18 oz evaporated milk

Step 1: make the pumpkin puree

First wash the pumpkin in water then cut in half using a serrated knife.

Next scoop out all the seeds and goop. (You can save the seeds and make roasted pumpkin seeds.)

Then place the two halves upside down in a container with a lid and bake at 350° F (165° C) for 45 to 90 minutes (it can vary a lot) until it is soft.

Then scoop the cooked pumpkin out with a spoon while still warm.

Lastly blend the chunks of cooked pumpkin into a glop. (You should have about 3 cups.)

Step 2: Mix the contents

Mix sugar, cinnamon, cloves, allspice, ginger, salt, eggs, pumpkin glop, evaporated milk, and vanilla extract using a mixer or hand blender.

Step 3: Pour into pie crust

Pour into a pie crust about ¼ in from the top. (It's not a problem if it is a bit soupy at this point.)

Step 4: Bake

Bake in the oven at 425° F (210° C) for 15 minutes then turn the temperature down to 350° F (175° C) for 45 to 60 minutes until a clean knife inserted comes out clean.