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- PUMPKIN PIE FROM FRESH PUMPKIN (NOT CANNED)
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- 1 cup sugar - or 1 cup Splenda, or 3/4 cup honey (honey may make a heavier pie, though)
- 1.5 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- one half teaspoon ground ginger
- one half teaspoon salt (optional, I don't use any)
  - 4 large eggs
  - 3 cups pumpkin glop (ok... "sieved, cooked pumpkin")
  - 1.5 cans (12oz each) of evaporated milk (I use the nonfat version)

Mix well using a hand blender or mixer.

**Note:** You may substitute 2 tablespoons of "pumpkin pie spice" instead of the cinnamon, cloves, allspice and ginger. But I think you get better results with the separate spices.

**Note:** The vast majority of people tell me this is the best pumpkin pie they've ever had. It's light and fluffy - however... if you want a heavy, more dense pie, use 3 eggs instead of 4 and 1 can of evaporated milk instead of 1.5)

### **Step 11 - Pour into the pie crust**

Bake at 425 F (210 C ) for the first 15 minutes, then turn the temperature down to 350 F ( 175 C ) and bake another 45 to 60 minutes, until a clean knife inserted into the center comes out clean.

Here is the finished pie, right out of the oven: