



Farm Fresh Living.com

healthy recipes from our farm to your family

Stargazer Perennials Farm and Nursery, Summerville Oregon

Mom's Pumpkin Pie Recipe

Pumpkin pie is synonymous with holiday fare. For this easy recipe with an unbelievable spice flavor you can use canned pumpkin puree or fresh pumpkin that has been pureed in a food processor. An easy recipe that yields two 9" pies, you can use fresh made pie crust or simply pour this filling into a pre-made frozen pie crust for a quick, fresh dessert all season long! Cover and refrigerate any unused portion.

- 2 3/4 cups pumpkin puree
- 4 fresh eggs
- 1 1/2 cups brown sugar, firmly packed
- 1 2/3 cups evaporated milk
- 1 1/2 teaspoons ground ginger
- 2 teaspoons cinnamon
- 1/8 teaspoon mace
- 1-2 tablespoons boiling water
- 1 teaspoon nutmeg
- 1/4 cup orange juice
- 1 teaspoon salt
- 2 unbaked, unpricked chilled 9" pie shells

Heat pumpkin puree in a saucepan and stir over direct heat until pumpkin is somewhat dried out and has a caramelized appearance (10 minutes). Keep pumpkin puree hot over low heat. Mix spices together in small bowl and add boiling water to make a paste. Beat eggs in mixing bowl, blend in sugar, add evaporated milk and spice paste. Stir well. Add pumpkin puree, orange juice and salt, stir thoroughly.

Pour immediately into the unbaked pastry shells and bake in a moderately hot oven (400 degrees). Bake 25 to 30 minutes, until pastry is golden brown and only an inch circle in the center of the filling remains liquid. Remove to cake rack and cool before cutting. Refrigerate any unused pie.

Visit our Stargazer Perennials Farm Family of Websites



www.stargazerperennials.com



Farm Fresh Living.com

www.farmfreshliving.com



www.theflyfishingplace.com