

# Jane's/Grandma Millie's Pumpkin Pie

## Crust:

Per Crust –

1 ½ Cups Flour  
½ tsp Salt  
1 stick Cold Butter  
1 – 2 tsp Sugar (optional for fruit pie)

Mix in food processor. Add 2 – 3 Tbsp ice water until it balls up.

Refrigerate at least 30 mins in wax paper.

## Filling:

For TWO Pies –

2 Cups Dark Brown Sugar  
Large Can Pumpkin (28/29 oz size)  
1 ½ Tsp Cinnamon  
2 Tsp Ginger  
2 Tsp Nutmeg  
1 Tsp Cloves  
1 Tsp Salt  
7 Eggs  
1 Pint ½ and ½ (or Milk)  
1 Pint Heavy Cream  
1 Tbsp Vanilla

Mix ingredients and put in pie shell.

Preheat Oven to 400°

Cook 10 minutes.

Lower heat to 365 and cook for another 40 minutes or until knife comes out clean.