

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.