

Thanksgiving Dessert Pumpkin Pie

DELICIOUS

Ingredients:

first

Mix pumpkin puree and sugar together and let rest for 30 minutes.

Whisk your eggs and salt together and let rest for 30 minutes.

(Nothing bossy with milk n vanilla - just blend)

- 15 oz can pumpkin
- 1 tsp pure vanilla
- 1/2 cup brown sugar
- 1 1/4 cup almond milk
- 1/2 cup white sugar
- 1/2 teaspoon salt
- 3 eggs

second

Cornstarch, and spices are sifted together with fine colender to break up any clumps

- 1 tablespoon cornstarch
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon allspice
- 1/4 teaspoon ground nutmeg

third: not optional

- Finally, add your dry ingredients to your wet ingredients

How to bake:

Preheat your oven to 375°

Pour the filling into an unbaked pie crust.
Bake at 375° for 50-60 minutes.



What I do; and you should too

Halfway through baking, check on the pie and loosely tent the pie with foil to keep the crust from getting too brown.

When you remove it from the oven, it may seem a bit undercooked in the middle, that's okay, as it rests it will continue to cook.

Let the pie cook for 3 hours.

Put it in your refrigerator and let it chill.

The best pumpkin pie is cold with a side of fresh whipped cream.

The longer the pie rests, the more flavorful it will become.