

Marie Saba

from my kitchen to yours

CLASSIC PUMPKIN PIE

 Serves 6-8

Ingredients

- 1 pie crust
- 3/4 cup light brown sugar, packed
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 2 large eggs
- 1 teaspoon vanilla
- 1 (15 oz.) can Libby's 100% Pure Pumpkin
- 1 1/4 cup half and half



Instructions

- 1** Fit the pie crust into a 9-inch pie plate and create a decorative edge. Place pie plate and crust in the freezer while you make the filling.
- 2** Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.
- 3** In a large bowl, mix together brown sugar, cinnamon, salt, ginger and cloves. Add eggs, vanilla, pumpkin, and half-and-half. Stir until well combined. Pour filling into chilled crust. Set pie plate on baking sheet and bake at 425 degrees F for 15 minutes.
- 4** Reduce heat to 350 degrees F. Bake for 40-50 minutes more, or until crust is golden and filling just barely wobbles. Cool pie for at least 2 hours before serving.

Make-Ahead Tip: Crust can be fitted into the pie plate and frozen up to 1 month in advance. Wrap twice in plastic wrap before freezing. Bake from frozen.

Make-Ahead Tip: Pie can be made up to 2 days in advance. Cool completely, wrap in plastic wrap, and store in the refrigerator until ready to serve.