



Prairie
Gardens & Greenhouses

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Mums' Homemade Pumpkin Pie

It's a great tradition to serve Pumpkin Pie on Thanksgiving! *Pumpkin advice:* Don't use Jack-o'-lantern pumpkins as they make poor pies. Choose the smaller eating variety known as "pie" or "sugar" pumpkins instead. Cut them in half, clean out the seeds and stringy parts and bake (cut side down) until flesh is soft, then scrape it out, mash it up and you have your very own homemade pumpkin puree! A three- to four -pound pumpkin should yield about 3 to 4 cups of pumpkin puree. (Of course, you can always buy some canned pumpkin, if you choose!) This recipe is simple, delicious and works every time

For each pie

1 Spooktacular 2 lb Pumpkin (Microwave, cut in half, face down, until tender. Approx. 7min)

1 ½ cup cooked Pumpkin, well drained

2 eggs

2 Tbsp. Flour

1 Tbsp. Butter

1 cup sugar

¼ tsp. salt

Homemade Pie Spice	}	¾ tsp. ginger
		¾ tsp. cinnamon
		½ tsp. cloves

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Or - 1 ½ tsp. Pumpkin Pie Spice

¼ c. milk

DIRECTIONS

Put ingredients in food processor or beat until smooth.

Pour into a 9 inch pie shell and bake at 350 degrees for about 1 hour or until firm.

. Cool and serve with a dollop of real whipped cream.