

Honey Pumpkin Pie

- 1 pie pumpkin

Cut pumpkin in half, scoop out the seeds and bake face down on a cookie sheet at 350 degrees until a fork penetrates easily. Remove from oven and let cool enough to handle. Scoop out the meat of the pumpkin and discard any peelings.

The following recipe is for one pie, however you may have enough pumpkin to make two pies. If so you will have to double the following.

- 16 ounces of pumpkin
- 3/4 cup honey
- 1 teaspoon ground cinnamon
- 1/2 teaspoon of salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 3 eggs
- 5- 1/3 ounce can (2/3 cup) evaporated milk
- 1/2 cup milk
- prepared but unbaked 9 inch deep dish pie crust

1. In a large mixing bowl or blender beat or puree baked pumpkin meat to break up fibers. A hand held immersion blender works well for this. Then stir in honey, cinnamon, salt, ginger, nutmeg and cloves.

2. Add eggs

3. Beat eggs into pumpkin mixture

4. Stir in evaporated milk and milk; mix well.

5. Prepare your 9" deep dish pie crust. Fluke the edges, forming a high rim to hold the filling. Do not prick the shell. Place pie shell on oven rack; pour in filling.

6. Bake in 375 degree oven for 55-60 minutes or till the pie is set....meaning until you can insert a butter knife near the center of the pie and it comes out clean. Cool before serving.