

## Farm Fresh Pumpkin Pie Recipe

### Ingredients:

1 9-inch single crust Pie shell, chilled (not partially baked using ½ of below recipe or your favorite pie dough)  
1 ¾ cups pumpkin puree (from 1 small-medium pumpkin or butternut squash or canned—see headnote)  
2 large eggs, at room temperature  
¾ cup (packed) light brown sugar  
1 cup whole milk or cream  
⅓ cup sour cream or Greek yogurt (which is what I use)  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
Pinch of ground cloves  
Pinch of freshly grated nutmeg  
Pinch of salt  
1 teaspoon vanilla extract  
Lightly sweetened lightly whipped cream, for topping

Preheat oven to 425 degrees.

Cut the pumpkin or squash in half and remove all seeds and strings. Keep seeds and clean and roast for a snack if you'd like. Put the pumpkin/squash cut side down on a baking sheet and bake until very tender when pierced with the tip of a knife. Remove from oven, let cool and scoop out the flesh and mash or blend until very smooth.

Center a rack in the oven and preheat the oven to 450°F  
Whisk all the ingredients well in a bowl. Pour the filling into the chilled pie shell.

Bake for 15 minutes at 450, then reduce the oven temperature to 350°F and continue to bake for 35 to 45 minutes longer or until a knife inserted close to the center comes out clean. (If you don't want to create a slash in your masterpiece, tap the pan gently—if the custard just jiggles a little bit in the very center, it's done.) Transfer the pie to a rack and cool to room temperature.

Serve the pie with lightly sweetened whipped cream

Recipe adapted from [cookwithwhatyouhave.com](http://cookwithwhatyouhave.com)