RECIPE **Pumpkin Pie (from scratch)**

\*Makes **2 pies\***

* Preheat the oven to 400 F. Cut the tops of the pumpkins. Cut the pumpkins in half and remove the seeds.
* Oil the pumpkins and place them face down on a foil- lined, rimmed baking sheet, and bake for ~ 40 mins until super duper soft.



**Ingredients**

* 2 pie pumpkins (or 1 pie pumpkin and 1 butternut squash)
* Olive oil
* 2 Cans sweetened condensed milk 14oz each
* 4 whole eggs + 2 egg yolk
* 1 tsp sea salt
* 2 tsp ground ginger
* 2 ½ tsp ground cinnamon
* ½ tsp ground cloves
* ½ tsp ground nutmeg
* 2 pie crusts (best if pre-baked)

**Preparation**

* Peel off the skins and puree the pumpkin in a blender (you may have to add some water)
* Strain out the water in cheesecloth until it resembles canned pumpkin...I use a strainer too so help hold up the cheesecloth bundle and strain it into a bowl
* Put the strained pumpkin in a large bowl. Add the condensed milk, eggs, spices and salt and mix well
* Divide into two pre-baked pie crusts. Place a shield over the the crust or aluminum foil to protect it from becoming too brown
* Bake at 325 F for about an hour