

Pumpkin Pie

Ingredients

Frozen Pie Crusts	2	Milk	$\frac{1}{2}$ cup
Cream Cheese	8 oz.	Butter, melted	$\frac{1}{4}$ cup
Canned Pumpkin	2 cups	Vanilla extract	1 tsp.
Sugar	1 cup	Cinnamon, ground	$\frac{1}{2}$ tsp.
Salt	$\frac{1}{4}$ tsp.	Ginger, ground	$\frac{1}{2}$ tsp.
Eggs (1 whole plus 2 yolks)	3 eggs	Whipped Cream	1 cup
Heavy cream	$\frac{1}{2}$ cup		

Directions

Preheat oven to 350°F — Thaw pie crusts about 15 minutes at room temperature — Lightly beat eggs; set aside in *Small Bowl #1*

Pie Crusts

1. Fit a piece of aluminum foil to cover the inside of the shell completely. Fill the shell to the edges with dried beans.
2. Bake the pie crusts at 350°F for 10 minutes, then remove the beans and foil and bake for another 5-10 minutes until dried and beginning to color. Keep warm.

Filling

1. In *Large Bowl #1*, beat the **cream cheese** with a hand mixer.
2. Add the **pumpkin**, then beat until combined.
3. Add 1 cup **sugar** and $\frac{1}{4}$ tsp. **salt**, then beat until combined.
4. Add the **eggs** (*Small Bowl #1*), $\frac{1}{2}$ cup **milk**, $\frac{1}{2}$ cup **cream**, and $\frac{1}{4}$ cup melted **butter**, then beat until combined.
5. Add 1 tsp. **vanilla**, $\frac{1}{2}$ tsp. **cinnamon**, and $\frac{1}{2}$ tsp. **ginger**, then beat until combined.
6. Pour the filling into the pie crusts and loosely wrap the edges with aluminum foil to prevent burning.

7. Bake for *40 minutes* at *350°F*
8. Remove foil from edges and bake for *10 minutes*, or until the center is set.
9. Cool on a wire rack until room temperature. Slice and serve topped with **whipped cream**.