

# Pumpkin Pie

by Paula Deen

## Ingredients

Frozen Pie Crusts	2	Milk	½ cup
Cream Cheese	8 oz.	Butter (melted)	¼ cup
Canned Pumpkin	2 cups	Vanilla Extract	1 tsp.
Sugar	1 cup	Cinnamon, ground	½ tsp.
Salt	¼ tsp.	Ginger, ground	½ tsp.
1 egg, plus 2 yolks	3 eggs	Whipped Cream	1 cup
Heavy Cream	½ cup		

## Directions

Preheat Oven to 350°F — Thaw **pie crusts** about **15 minutes** at room temperature  
— Lightly beat eggs

### 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 a large mixing bowl beat the **cream cheese** with a hand mixer.
2. Add the **pumpkin**, then beat until combined.
3. Add the **sugar** and **salt**, then beat until combined.
4. Add the **eggs and yolks**, **milk**, **cream**, and **butter**, then beat until combined.
5. Add the **vanilla**, **cinnamon**, and **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**.