

# Pumpkin Pie

## Ingredients

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

## Directions

Preheat oven to  $350^{\circ}\text{F}$  — 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  $350^{\circ}\text{F}$  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 1/4 tsp. **salt**, then beat until combined.
4. Add the **eggs** (*Small Bowl #1*), 1/2 cup **milk**, 1/2 cup **cream**, and 1/4 cup melted **butter**, then beat until combined.
5. Add 1 tsp. **vanilla**, 1/2 tsp. **cinnamon**, and 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**.