

Idiot's Kitchen Recipe – Pumpkin Pie

Recipe from www.idiotskitchen.com



Ingredients:

- 1 crust from Idiot's Kitchen Good Basic Pie Crust Recipe
- 2 eggs, lightly beaten
- 1 (15 oz) can pumpkin puree
- 1 (12 oz) can evaporated milk
- 2/3 cup sugar
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1 Tablespoon orange juice

Prepare a single pie crust using the Idiot's Kitchen recipe for **Good Basic Pie Crust**.

Preheat the oven to 375 degrees.

Lightly beat 2 eggs in a large bowl. Add 1 (15 oz) can of pumpkin, 1 (12 oz) can of evaporated milk, and 2/3 cup sugar.

Season with 1 teaspoon vanilla, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ¼ teaspoon ground ginger, and ¼ teaspoon ground cloves. Add 1 Tablespoon of orange juice.

Whisk all of the ingredients together until smooth and lump free. Be sure to scrape down the sides of the bowl as the spices tend to stick to the sides.

Pour into an unbaked pie crust.

Bake at 375 for 15 minutes then turn the oven DOWN to 325 and bake an additional 50-60 minutes or until a toothpick inserted into the center comes out clean.