

# Turner's Old-Fashion Pumpkin Pie

Prep Time: 15 min

Total Time: 3 hours

Servings: 8

## Ingredients

2 LARGE EGGS + 1 YOLK ONLY OF A THIRD EGG,  
1/2 CUP PACKED DARK BROWN SUGAR, 1/3 CUP  
WHITE SUGAR, 1/2 TSP SALT, 2 TSP CINNAMON,  
1 TSP GROUND GINGER, 1/4 TSP GROUND NUTMEG,  
1/4 TSP GROUND CLOVES, 1/2 TSP LEMON ZEST,  
1/8 TSP GROUND CARDAMOM, 2 CUPS PUMPKIN  
PULP PUREE FROM A SUGAR PUMPKIN OR (1) 15OZ  
CAN OF PUMPKIN PUREE, 1 1/2 CUPS HEAVY CREAM  
OR (1) 12OZ CAN OF EVAPORATED MILK,  
(1) PIE CRUST, CHILLED OR FROZEN

## Directions

PREHEAT YOUR OVEN TO 425 DEGREES.  
PREPARE YOUR FILLING: BEAT THE EGGS IN A LARGE BOWL.  
MIX IN BROWN SUGAR, WHITE SUGAR, SALT, SPICES –  
CINNAMON, GROUND GINGER, GROUND CLOVES, NUTMEG,  
CARDAMOM, AND LEMON ZEST. MIX IN THE PUMPKIN PUREE,  
STIR IN HEAVY CREAM. BEAT TOGETHER UNTIL WELL MIXED.  
POUR THE FILLING INTO AN UNCOOKED, CHILLED OR FROZEN  
PIE SHELL. BAKE AT 425 DEGREES FOR 15 MINUTES.  
AFTER 15 MINUTES, LOWER TEMPERATURE TO 350 DEGREES.  
BAKE FOR 45-55 MORE MINUTES. THE PIE IS DONE WHEN  
A KNIFE TIP IS INSERTED IN THE CENTER AND COMES OUT  
WET BUT RELATIVELY CLEAN. THE CENTER SHOULD BE JUST  
BARELY JIGGLY. COOL THE PIE ON A WIRE RACK FOR 2  
HOURS. SERVE WITH WHIPPED CREAM AND ENJOY!