

Chronicle Classic: Best Way Pumpkin Pie

Serves 8-10

This comes from former Chronicle recipe editor Fran Irwin.

**1½ cups pumpkin
puree, freshly
cooked or canned
(see Note)**

**¾ cup sugar
½ teaspoon kosher
salt**

**¾ teaspoon ground
ginger
¼ teaspoon ground
cloves
1¼ teaspoons cinna-
mon**

3 eggs, lightly beaten

**¾ cup (6-ounce can)
evaporated milk
1 cup whole milk
½ teaspoon vanilla**

**9- or 10-inch unbaked
piecrust (see Best
Way Recipe)**

**Whipped cream (op-
tional)**

Instructions: Preheat oven to 450°. Combine pumpkin, sugar, salt and spices in a large bowl; mix well. Add eggs, both milks and vanilla. Mix thoroughly.

Pour into piecrust.

Bake for 10 minutes, then reduce oven temperature to 325° and bake for 50-60 minutes longer, until a knife inserted in the center of the pie comes out clean.

Serve at room temperature. If desired, garnish each wedge with lightly sweetened whipped cream.

Note: 1½ cups pumpkin equals about three-quarters of a 1-pound can of pumpkin puree.

Per serving: 290 calories, 6 g protein, 36 g carbohydrate, 14 g fat (6 g saturated), 86 mg cholesterol, 275 mg sodium, 1 g fiber.