

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 cinnamon
- 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 (optional)

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.