

Chronicle Classic: Pumpkin Pie

Serves 8-10

This comes from Chronicle recipe editor Fran Irwin, who says her mother made it every Thanksgiving and Christmas.

Active time: 15 minutes

Total time: 1 hour, 20 minutes

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 evaporated milk (one 6-ounce can)

1 cup whole milk

½ teaspoon vanilla

A 9- or 10-inch unbaked piecrust (see Best Way Recipe, F8)

Whipped cream (optional)

Instructions: Preheat oven to 450°. Combine pumpkin, sugar, salt and spices in a large bowl; blend 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.