Classic Pumpkin Pie

Extra-spiced version | Makes one 9-inch pie

OVEN 425°F, then 350°F — Bake about 55-65 min total

INGREDIENTS

INGREDIENT	U.S. MEASURE	METRIC
Pumpkin puree	1 can (15 oz)	425 g
Granulated sugar	3/4 cup	150 g
Ground cinnamon	2 tsp	about 5 g
Salt (fine/table)	1/2 tsp	about 3 g
Ground ginger	1 tsp	about 2 g
Ground nutmeg	1 tsp	about 2 g
Pumpkin pie spice	2 tsp	about 4 g
Large eggs	2 eggs	about 100 g*
Evaporated milk	1 can (12 fl oz / 1 1/2 cups)	355 mL
Par-baked or unbaked gluten-free pie shell	1 (9-inch)	1 (23-cm)
Whipped cream (optional)	for serving	for serving

**Egg weight is without shells. Spice weights are estimates; measuring by teaspoon is most reliable.*

DIRECTIONS

1. Preheat oven to 425°F (218°C). Place a par-baked or unbaked 9-inch gluten-free pie shell on a baking sheet.

   Jenna's note: I have found that a par-baked crust gives a bottom crust that is less soggy.
2. In a small bowl, whisk together sugar, cinnamon, salt, ginger, nutmeg, and pumpkin pie spice.
3. Beat eggs in a large bowl. Stir in the pumpkin puree and sugar-spice mixture until smooth.
4. Gradually stir in evaporated milk. Pour the filling into the prepared pie shell.
5. Bake at 425°F (218°C) for 15 minutes. Reduce to 350°F (177°C) and bake another 40-50 minutes, until the edges are set and the center has only a slight wobble. Aim for a center temperature of 175°F (79°C) when done.
6. Cool on a rack for about 2 hours; refrigerate afterward. Serve chilled or cool, with whipped cream if desired.