Pumpkin Pie!

If you have a deep dish pie plate and would like to make a larger pie, you can increase the pumpkin puree to 2 cups and the eggs to 3 eggs!

1 unbaked 9-inch pie crust
1 14 oz (398 mL) can pumpkin puree
3/4 cup packed brown sugar
1 cup cream (whipping, 18% coffee cream or half & half) or evaporated milk or coconut milk
2 large eggs
1 tsp vanilla
1 tsp cinnamon
1/2 tsp ground ginger
1/4 tsp allspice (optional)
1/4 tsp salt

Preheat the oven to 350°F.

In a large bowl, whisk together the pumpkin, sugar, cream, eggs, vanilla, cinnamon, ginger, allspice and salt until well blended and smooth. Pour into the crust.

Bake for an hour to an hour and 15 minutes, until the filling is set but still a little wobbly in the middle and the crust is golden. If the crust is browning too quickly, cover the pie lightly with a sheet of foil as it bakes. Cool completely in the pan on a wire rack.

When you're ready to serve it, whip the cream and sugar until soft peaks form. Serve dolloped on top of the pie.

Serves 8.