

Pumpkin Pie

Ingredients

3 eggs

1/3 cup sugar

1/3 cup brown sugar

2 cups pureed pumpkin

1 tsp. ground ginger

1 ½ tsp. cinnamon

½ tsp. ground cloves

½ tsp. allspice

¼ tsp. cardamom

Pinch of salt

¾ cup heavy cream

¾ cup half & half

½ recipe pie crust

Peacan halves (garnish)

**JAEMOR
FARMS**

Directions

Preheat oven to 450°. Beat eggs and both sugars until light. Stir in pumpkin, spices and salt. Mix thoroughly. Stir in cream and half & half. Roll out pastry and line a 9 inch pie pan. Pour in filling. Bake at 450° for 8 minutes, then reduce heat to 325° and bake for 40-45 minutes, or until a knife comes out clean.

