

Pumpkin Pie Filling

Ingredients:

2 cups of pumpkin pulp purée

1 ½ cups heavy cream or 1 can evaporated milk

½ cup packed brown sugar

1/3 cup white sugar

½ tsp salt

2 eggs plus the yolk of a third

2 tsp cinnamon

¼ tsp nutmeg

¼ tsp ground cloves

¼ tsp cardamom

Method

Beat the eggs in a large bowl. Mix in sugars salt and spices. Mix in pumpkin purée. Stir in cream. Beat until well mixed.

Pour into uncooked pie shell. Bake at 220 degrees C for 15 min. then 180 degrees C for 45 min.