



Noreen's Kitchen

Brown Sugar Pumpkin Pie

Ingredients

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| One prepared deep dish pie crust unbaked | 1 1/2 teaspoons pumpkin pie spice* |
| 1 1/2 cups pumpkin or 1 15 ounce can * | 1 cup packed brown sugar |
| 2 eggs | 1 can evaporated milk, 12 ounces |
| 2 tablespoons all purpose flour | |
| 1/4 teaspoon salt | |

Step by Step Instructions

Preheat oven to 375 degrees.

Mix pumpkin, flour, salt and spices together being sure to combine thoroughly.

Add sugar and eggs and whisk well to incorporate.

Add milk and blend until smooth.

Pour custard mixture into an unbaked 9 inch, deep dish pie shell.

Bake for 50 to 60 minutes or until the center is slightly wiggly and a knife when inserted comes out clean.

Remove from oven and allow pie to cool completely on a wire rack before serving.

NOTE: Do not use "pumpkin pie mix" in this recipe.

NOTE: This pie can be made with cooked butternut squash if you do not have access to pumpkin.

NOTE: If you do not have access to pumpkin pie spice you can use 1 teaspoon of ground cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon ground nutmeg, 1/4 teaspoon ground allspice, 1/4 teaspoon ground clove.

Enjoy!