

Grandma B's Failure Proof Pumpkin Pie

Description

The Story of the Failed Pumpkin Pie

Grandma makes the pie and tries to bake it. But it just won't set. The crust is getting browner and everyone knows that Grandma hates a brown crust. But she can't figure out why the pie isn't setting. Finally, she realizes that she forgot the eggs. So she poured out the filling, added the eggs and baked the pie again. And it worked...but the crust was BROWN!

Summary

Yield: 1

Prep Time: 5 minutes

Category: Pies

Ingredients

Instructions

1 cup sugar

½ teaspoon salt

1-1/2 teaspoon cinnamon

½ teaspoon nutmeg

½ teaspoon ginger

½ teaspoon allspice

½ teaspoon cloves

1-1/2 cups canned pumpkin

1-7/8 cups evaporated milk

2 eggs

Mix all ingredients together. Pour into a pie plate with pastry lining. Bake 425 degrees for 15 minutes then lower to 350 degrees for 40 minutes.

Notes

Mom H's Alternative:

Use 1/3 cup of honey to replace sugar

Grandma B's Failure Proof Pumpkin Pie

Use 3 eggs
1& ½ cup of milk