

Pumpkin Pie

1 can (15 oz) 100% pure pumpkin
1/2 tsp salt
1 tsp ground ginger
1/2 tsp cinnamon
1/4 tsp allspice
2 large eggs and 2 yolks
1 C canned evaporated milk
3/4 can (14 oz can) sweetened condensed milk
2 pre-baked pie shells (9 inch)

Adjust rack to lower-middle position and heat oven to 300 degrees.

In saucepan, blend pumpkin, salt, and spices and heat for 5 min. Add milks and cook until heated through.

Puree eggs and yolks in blender. While blender is running, add mixture and blend until silky. Pour into baked pie shell.

Bake for 45 min until knife inserted near center comes out clean. Let cool.