



Preparation Time: 10 mins

Cooking Time: 75 mins

Serves: min 8

Difficulty: Easy

## INGREDIENTS

Make your pie pastry or buy store bought  
1 ¾ cups of butternut pumpkin mashed or  
Libby's can of pureed pumpkin  
¾ cup sugar  
½ teaspoon salt  
2 eggs, gently beaten  
1 teaspoon ground cinnamon  
½ teaspoon ground ginger  
¼ teaspoon ground cloves  
1 ½ cups evaporated milk (12 oz can)  
Nutmeg (optional)

### Notes:

- See my sweet pastry recipe.
- I use 1 butternut pumpkin, that makes 2 pumpkin pies so you will need to double the above ingredients.
- Pie plate should be not too deep. Thin metal pie plates are best.

## DIRECTIONS for BUTTERNUT SQUASH

1. Preheat oven to 350f/180c
2. Cut butternut pumpkin into smaller chunks and place on lightly oiled baking tray. Cover tray with aluminum foil.
3. Bake pumpkin until soft, for approx. 30-40 mins. Remove foil, bake for 5 minutes to remove extra moisture.
4. Mash butternut until smooth and let cool completely.

## DIRECTIONS for PIE

1. Preheat oven to 425f/212c.
2. In a large bowl, combine sugar, salt, cinnamon, ginger, and cloves.
3. Add beaten eggs and mashed pumpkin/squash or pumpkin puree. Combine well.
4. Stir in evaporated milk gradually..
5. Pour pumpkin mixture into pie shell & sprinkle with nutmeg.
6. Place pie in oven, bake for 15 mins.
7. Reduce temperature to 350f/180c and bake for 40-50 minutes. Pie is cooked when the edges are firm, but the middle is wobbly.
8. Cool on wire rack for 2 hours.

Here in the U.S., they use canned Libby's pumpkin. One year in Australia, it was not shipped in, so I had to figure out a different option. I now use butternut squash/pumpkin, which resulted in an even better version of pumpkin pie. I find it worth the extra effort.