

Pumpkin Pie

Adapted from [Better Budgeting](#)

Ingredients

- 1 9" pie crust
- 2 cups cooked pumpkin, butternut squash, or other winter squash
- 14 ounces sweetened condensed milk
- 2 eggs
- 1 1/2 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves (or more to taste)
- 1/2 tsp. salt

Directions

- Preheat oven to 425°F.
- Press pie crust into a pie pan.
- Fold up to one inch of extra dough under the edge of the crust to form a thick rim.
- Create a decorative edge on your crust if you like
- Combine all other ingredients in a mixing bowl.
- Purée the mixture until smooth using a blender or immersion blender.
- Pour filling into crust and bake for 15 minutes.
- Lower the oven temperature to 350°F and bake for approximately 30-45 minutes, or until just set in the middle (if the crust starts to get too brown you can cover it with some foil or a crust guard).
- Serve pie with whipped cream