

*Thank you for visiting*

## *Mom's Red Kitchen*

### *Homemade Pumpkin Pie*

3 ¼ cups small chunks of pumpkin  
2 eggs, at room temperature, slightly beaten  
¾ cup brown sugar  
1/3 cup whipping cream  
1 tbsp. honey  
1 tsp. ground cinnamon  
½ tsp. nutmeg  
½ tsp. ground ginger  
Pastry for one 9" deep dish pie

Boil pumpkin for 10 minutes, or just until tender. Drain water, mash pumpkin, and set aside to cool.

In a large mixing bowl, whisk the eggs, brown sugar and honey. Add cooled pumpkin, cream, and spices. Mix thoroughly. Pour filling into an unbaked 9" pie shell and smooth surface with the back of the spoon. Bake at 350 degrees for 40 minutes or until set. Allow to cool. Serve with ice cream or whipped topping, if desired.

**Please visit again soon!**

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