

# EASY PUMPKIN PIE



**Serves 8**

## Ingredients

- 1 15-ounce can pumpkin puree
- 3/4 cup light brown sugar, packed
- 3 eggs, lightly beaten
- 1 1/4 cups half-and-half
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 9-inch unbaked pie crust

*Lula*

## Directions

*Preheat oven to 350 degrees.*

In a large bowl, whisk together the pumpkin, brown sugar, eggs, half-and-half, spices, and salt until smooth. Pour the filling into the pie crust.

Bake on the lower oven rack until the edges of the filling are set, but the center is still slightly loose about 50 to 60 minutes. (If the pie crust edges begin to get too dark, cover them with aluminum foil). Cool on a rack and serve warm or at room temperature with whipped cream.