

Fr. Ed's Perfect Pumpkin Pie

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Preheat oven to 425 degrees Fahrenheit.

Whisk all ingredients (except crust) in a saucepan until well combined. Place on medium heat until the mixture is just warm, all while gently mixing. This will help incorporate ingredients better.

Pour into crust. Bake at 425 degrees for 15 minutes.

After 15 minutes, reduce oven temperature to 350 degrees and continue baking 35-40 minutes or until a toothpick inserted one inch from crust comes out clean.

Cool. Garnish as desired.

Store leftovers covered in refrigerator.

NORTHEAST OHIO Catholic RECIPES

Ingredients

- 1 (15-ounce) can pumpkin
*be sure to use pure pumpkin or pumpkin puree – not pumpkin pie filling
- 1 (14-ounce) can sweetened condensed milk
- 2 large or extra large eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 cup pure/real maple syrup
- 1/2 teaspoon vanilla
- 2 tablespoons heavy whipping cream
- 1/2 teaspoon salt
- 1 (9-inch) unbaked pecan pie crust

