

## **Karen Laver's Pumpkin Pie Recipe**

Don't compost that pumpkin after the big night! Scrape out the black so it looks nice again, chop it up, brush with oil and bake (insides down) at 375 for about 30- 45 minutes. When the insides are good and soft, scrape it off the shell, and mash it up.

Pie pumpkin is a different variety (darker, less pretty) and does taste a tiny bit better, but your jack-o-lantern variety will work well too.

Here's the recipe my husband Matty always uses; he's the pumpkin pie baker in our house. It's from the Moosewood cookbook, page 203. And is also great for breakfast!

2 cups cooked, pureed pumpkin  
1/4 cup white sugar  
1/4 brown sugar  
2 Tbs. molasses  
1/2 tsp. ground cloves or allspice  
2 tsp. cinnamon  
2 tsp. powdered ginger  
3/4 tsp. salt  
2 beaten eggs  
1 cup evaporated milk (low fat O.K.)  
1 unbaked 9 inch pie shell.

1. Preheat oven to 375.
  2. Beat pumpkin and all other filling ingredients until smooth.
  3. Spread into pie crust and bake at 375 for 10 minutes. Turn oven down to 350 and bake another 40 minutes, or until pie is firm in the centre when shaken lightly.
  4. Cool at least to room temperature before serving. This pie tastes very good chilled.
- Enjoy.

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