



Pumpkin Custard Pie I

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

An authentic Amish recipe

Ingredients

— - 1 (9 inch) pie shell - 1 cup pumpkin puree - 3 eggs - 1 tablespoon all-purpose flour - $\frac{1}{4}$ cup packed light brown sugar - $\frac{1}{2}$ cup white sugar - $\frac{1}{2}$ teaspoon salt - ? teaspoon ground nutmeg - $\frac{1}{2}$ teaspoon ground cinnamon - 2 cups milk

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). In a large mixing bowl combine pumpkin
2. eggs
3. flour
4. brown sugar
5. white sugar
6. salt
7. nutmeg
8. cinnamon
9. and milk. Beat until smooth. Pour into pastry-lined pie plate. Bake in preheated oven for 50 minutes
10. or until set in center.