

" Pumpkin Pie"

ingredients:

- 1 can evaporated milk
- 1 14oz can pumpkin puree
- 3/4 cup brown sugar
- 1 tbsp butter (melted)
- 1/8 tsp salt
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 2 eggs- separate egg whites and yolk
- 1 pie pastry crust ([Recipe Link Above](#))

directions:

- Warm milk, sugar and butter. Coat crust with small amount of egg white.
- Add all ingredients except egg whites together. Whip egg whites until firm.
- Fold into pumpkin mixture. Bake at 425F for 15 minutes.
- Bake further at 350F for 40 minutes. Turn the oven off and open the oven door.
- Allow the pie to cool in the oven for 15 minutes. This will help prevent any cracks.
- Remove from the oven and allow to cool completely and chill in the fridge for at least 10 minutes.

The filling is so light and fluffy, almost like a pumpkin mousse. [Pie Crust Recipe](#)