

Delicious Pumpkin Pie

Ingredients:

2	El Peto Pie Crusts
3	large eggs
2 cups	fresh pumpkin puree, or 474 ml canned pure pumpkin
½ cup	heavy whipping cream
½ cup	light brown sugar - packed
1 tsp	gluten-free ground cinnamon
½ tsp	gluten-free ground ginger
⅛ tsp	gluten-free ground cloves
½ tsp	salt
¾ tsp	El Peto All Purpose Flour Mix
½ tsp	vanilla extract



Directions:

Preheat the oven to 190 °C (375 °F). Thaw pie crusts, pricking the bottom with a fork. In a large bowl, lightly whisk the eggs. Add the remaining ingredients, and whisk until thoroughly combined. Divide the filling between the two pie crusts. Place both pies into preheated oven and bake for 45-55 minutes until filling is set and the crust has browned (the centre will still look wet). To check, insert a knife into the filling 1 inch from the edge – it should come out almost clean. Place pies on a wire rack to cool. Serve at room temperature with whipped cream. Store leftovers in refrigerator.

El Peto Products Ltd., 65 Saltsman Dr., Cambridge, ON N3H 4R7 1-800-387-4064