



*If it's Thanksgiving, it must be pumpkin pie. This rich pie is the perfect finish to your holiday feast.*

*But this pie is good any time of year. Don't relegate it to the winter holidays.*

Servings: 6 – 8

1 deep dish pie crust (9 inch)

#### **Pie Filling**

15 ounces canned pumpkin, pure not pie filling

14 fluid ounces sweetened condensed milk

1/4 cup sour cream

3 teaspoons ground cinnamon

1 teaspoon ground ginger

1 teaspoon vanilla

1/2 teaspoon ground allspice

2 large eggs

#### **Spiced Whipped Cream**

3/4 cup heavy cream, chilled

2 tablespoons sugar

2 teaspoons vanilla

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

#### **Make pie**

- Preheat oven to 400 degrees F.
- Blind bake crust until lightly browned.
- Cool crust on rack.
- Reduce heat to 350 degrees F.
- Whisk together pumpkin, condensed milk, sour cream, cinnamon, ginger, vanilla, and allspice.
- Whisk in eggs.
- Fill crust.
- Bake until puffed around sides and set in center (about 55 minutes)
- Cool on rack.

#### **Make whipped cream**

- Beat cream, sugar, vanilla and spices until cream holds soft peaks.

