PUMPKIN PIE

from Executive Pastry Chef Sinai Vespie

INGREDIENTS

15 ounces pumpkin puree

12 ounces condensed milk

4 ounces Philadelphia cream cheese

2 large eggs

1 teaspoon ground cinnamon

½ teaspoon ground ginger

½ teaspoon fresh grated nutmeg

½ teaspoon kosher salt

1 - 9" unbaked pie crust

DIRECTIONS

1. Gather and measure all ingredients and allow all to come to room temperature.
2. Preheat the oven to 425 degrees and set the pie shell on a baking sheet.
3. Pour all ingredients into a blender or food processor and blend until all ingredients are combined and smooth.
4. Pour mixture into pie shell and bake for 15 minutes.
5. Lower oven temperature to 350 degrees and bake for another 35-40 minutes or until a knife inserted in the center of the pie comes out clean. This may take more or less time depending on your oven.
6. Allow pie to cool to room temperature and serve with whipped mascarpone cream or butter pecan ice cream, toasted pecans, and salted caramel sauce. Store in the refrigerator.