

# Brown Sugar Pumpkin Pie

## Filling:

2 c. canned pumpkin  
3 eggs, lightly beaten  
½ c. heavy cream  
½ c. brown sugar  
½ t. each ginger, allspice, cinnamon, salt  
1/8 t. ground cloves

## Pastry crust:

2 1/2 c. flour  
1 t. each salt and sugar  
8 oz. cold butter cut into ½-inch pieces  
¼-½ c. ice water

To make crust: Combine dry ingredients in a bowl. Using a pastry cutter, cut in the butter until the mixture resembles coarse cornmeal. Add ice water until the mixture holds together in your hand. You may not need all the water. Divide the dough into two pieces and chill before rolling out. Makes two 9-inch pie crusts. Just one crust is needed for this pie.

Next, combine all filling ingredients and pour into a prepared 9-inch pie shell. Bake at 375° for 50 minutes or until filling sets.