



## **Jo's Pumpkin Pie with Orange Cream Topping**

*Do try the orange zest in the cream topping...a revelation when  
i was first served the pie with it*

### Pie filling:

1 cup "milk" pumpkin puree  
1 and one-quarter cup canned, evaporated milk  
2 eggs  
1/2 cup plus 1 or two tablespoons sugar  
1/4 teaspoon salt  
1/4 (scant) teaspoon each: nutmeg, cloves, and allspice  
1/8 teaspoon ground ginger  
1/2 teaspoon cinnamon, preferably Ceylon or Chinese  
(see the link in the blog)

### Whipped cream topping:

Heavy cream  
Vanilla extract  
Orange zest

Prepare pie crust.

Preheat the oven to 425 degrees. Mix all of the pie filling ingredients together in a bowl until well blended. Pour into unbaked pastry shell. Bake for 15 minutes. Reduce the heat to 350 degrees and bake for approximately 35 minutes longer, or until set in the center of the pie. Cool before cutting.

Whip the heavy cream, sweetening with a little honey, to taste and a few drops of vanilla. Gently stir in the zest from one orange. Serve each slice of pie with a dollop—or more— of cream on top.