My pumpkin pie

BREADS AND DESSERTS

Preparation time: 20 minutes **Baking time:** 25 to 30 minutes **Yield:** one 9-inch pie (8 servings)

Ingredients	Amount		Method
	Metric	Imperial	
Beaten eggs	2	2	Blend beaten eggs and milk.
Milk	500 ml	2 cups	
Puréed pumpkin	500 ml	2 cups	Add puréed pumpkin and molasses.
Molasses	60 ml	4 Tbsp.	
Brown sugar	60 ml	4 Tbsp.	Combine brown sugar, ginger, cinnamon, nutmeg and salt.
Fresh ginger, grated	5 ml	1 tsp.	
Ground cinnamon	3 ml	1/2 tsp.	
Ground nutmeg	1/2 ml	1/8 tsp.	
Salt	3 ml	1/2 tsp.	
Baked pie shell	1	1	Stir into pumpkin mixture and pour into pie shell.
			Bake at 325°F (165°C) for 25 to 30 minutes or until firm in centre.