



Pilgrim Style Pumpkin Pie

Ingredients:

Directions:

- Clean out the pumpkins and bake them a 350 degrees F. for 45 min to 1 hour. It varies by size of the pumpkin. You want it to be tender but not so soft that the bottom will collapse.
- Beat together in a bowl the egg yolks, sugar and salt.
- Scald the milk and pour slowly into the egg mixture, mixing as you pour.
- Add the vanilla and spices.
- Pour into the 2 pumpkins and sprinkle the tops with a little more cinnamon and nutmeg.
- Bake on a foil lined baking sheet for 1 hour or longer until set. It may look bubbly still, but if a knife goes in and comes out cleanly, it is done. It will set more as it cools.
- Eat with a spoon, scooping some of the pumpkin up with the custard!

- 2 pie pumpkins or other comparable squash, like butter nut or carnival.
- 4 egg yolks
- 1/2 c. sugar
- 1/4 tsp. salt
- 1 - 1/2 c. scalded milk
- 1 tsp. vanilla
- 2 tbs . cinnamon
- 1 tsp. nutmeg