Sam's Pumpkin Pie

**Filling:**

1 cup Heavy cream

3 Eggs

3/4 cup Light brown sugar

1 lb Solid pack pumpkin (1 small can)

1 tsp Natural vanilla extract

1/2 tsp Salt

1/4 tsp Black pepper

1/2 tsp Ground ginger

1/2 tsp Mace

1 tsp Nutmeg

1 tsp Cinnamon

1/2 tsp Ground cloves

**Crust:**

1 9" Extra deep pie crust. Mrs. Smith had no artificial ingredients the last time I checked.

**Whipped Cream (optional):**

2 cups Heavy cream (whipping cream).

1/4 cup White sugar

1 tsp Natural vanilla extract

**Making the Pie:**

• The whipped cream's mixing bowl and beaters must be well-cooled in the refrigerator before making whipped cream. Start cooling them first if using whipped cream.

• Preheat oven to 425°.

• Heat the cream until it bubbles around the edges. Let it stand to cool off.

• Mix the eggs with the sugar. Make sure the lumps are broken up. Add all the spices and vanilla. Mix in the pumpkin and blend well. Gradually stir in the hot cream, stirring as you pour.

• Pour the mixture into the crust until it is right near the top.

• Bake at 425 for 10 minutes, then turn the oven down to 350° and continue baking for 30 to 60 minutes until a knife (or toothpick) stuck into the mixture comes out relatively clean. Watch the crust for burning, take the pie out if you think the crust is getting too dark.

**Making the Whipped Cream (optional):**

• If you haven't already done this: the whipped cream's mixing bowl and beaters must be well-cooled in the refrigerator before making whipped cream.

• Start beating the cream alone at low speed, then blend in the sugar and vanilla.

• Turn the mixer up to whipping speed, whip until the cream holds its shape. Do not over-whip – the cream will get weird.