

Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin
1 (12 ounce) evaporated milk
2 large eggs
¾ cup sugar
1 tsp ground cinnamon
½ tsp ground ginger
½ tsp ground nutmeg
¼ tsp ground cloves
1/8 tsp ground cardamom
½ tsp salt
½ tsp grated lemon zest
1 9-inch unbaked pie crust

Method

Set the EGG for indirect cooking with the convEGGtor at 425°F/218°C.

Mix together the sugar, cinnamon, ginger, nutmeg, cloves, cardamom, and lemon zest and set aside. In another large bowl, beat the eggs, then mix in the can of pumpkin and the sugar mixture; slowly add in the evaporated milk. Stir until everything is well combined.

Pour the mixture into the pie crust and place on the EGG. Cook for 15 minutes. After 15 minutes, close all the vents and cook another 35 to 40 minutes not letting the temperature drop below 350°F (if the temperature drops below 350°F open the top and bottom vents very slightly until the temperature gets above 350°F again) The pie is finished and ready to come off the EGG once a knife inserted 1 inch from crust comes out clean.

