

Traditional Pumpkin Pie (Arlene's)

If you are looking for the traditional pumpkin pie; this is the one!! :)

Ingredients:

- **1 cup pure pumpkin**
- **1 cup raw milk**
- **1/2 cup raw cream**
- **1/2 cup honey (or 1 cup sugar)**
- **2 eggs**
- **1 1/2 Tbsp. whole wheat flour**
- **1/8 tsp. ginger**
- **1/2 tsp. salt**
- **1/2 cinnamon**

Steps:

- 1. Mix all ingredients together until well blended.**
- 2. Pour into pie crust.**
- 3. Bake at 400° for 10 minutes.**
- 4. Turn oven down to 350° and bake 30-35 minutes longer until center is almost set.**
- 5. Cool and refrigerate overnight or at least 3 hours.**
- 6. Just before serving whip 1 cup of raw cream until stiff.**
- 7. Sweeten with stevia (or sugar) to taste and add 1/2 tsp. vanilla.**
- 8. Decorate your pumpkin pie with the whipped cream and then lightly sprinkle with cinnamon.**
- 9. Serves 8. Enjoy!!**