

# Pumpkin Custard Pie

## Ingredients:

1 raw pie crust  
2 cups heavy cream  
3 egg yolks, beaten  
3 egg whites, beaten foamy  
1/2 cup brown sugar  
1/2 cup white sugar  
1/2 cup pumpkin  
1 tablespoon flour  
1 teaspoon cinnamon  
1/2 teaspoon ginger  
1 teaspoon vanilla  
1/4 teaspoon nutmeg  
1/4 teaspoon salt

## Instructions:

Mix egg yolks, sugar, flour, seasonings, and pumpkin  
Heat cream to boiling in a sauce pan, then combine to other mix  
Fold in beaten egg whites  
Pour mixture into crust  
Bake at 400F for 15 min  
Bake at 325F until done (45-60 min)  
Cool and garnish with additional nutmeg