

Recipe

HORN OF THE MOON PUMPKIN PIE

SERVES 8

THE GOODS:

- 1 small pumpkin (1 3/4 - 3 cups pumpkin)
- 3/4 cups honey
- 1/4 teaspoon sea salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/2 cup milk of choice
- 1/2 cup yogurt or sour cream of choice
- 2 eggs (separated) or egg substitute
- 1 unbaked 10" pie shell of choice
- Whipped cream (optional)

THE METHOD:

Preheat oven to 375F.

Cut pumpkin in half and bake with seeds face down on a cookie sheet for 45 minutes.

Remove pumpkin and set oven temperature to 425F.

Scoop out seeds and discard. Scoop out pumpkin pulp (about 1 3/4 – 3 cups) into blender and puree together with egg yolks, honey, salt, spices, milk and yogurt until smooth.

In a small bowl, beat the egg whites until stiff, then fold into pumpkin mixture.

Fill the 10" pie shell with pumpkin mixture and bake for 15 minutes, then lower temperature to 350F and bake for another 45 minutes or until it is just set and doesn't jiggle.

Chill and serve with whipped cream if desired.

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