

RECIPE | Nicole's Pumpkin Pie

Makes 1, 9" pie

Ingredients:

- 1-(15oz) can of unsweetened pumpkin purée (15 oz.)
- 1-(14oz) can of sweetened condensed milk
- 2- large eggs
- 1-teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon allspice
- ½ teaspoon kosher salt

1-9" ready made pie crust

Directions:

Preheat oven to 425 degrees F. In a large bowl mix all the pie filling ingredients together until smooth. Pour into the ready-made pie crust. Bake the pie for 15 minutes and reduce the oven temperature to 350 and bake for another 30 minutes. Insert the knife into the center of the pie and if it comes out clean it is ready to cool. If not bake it for another 5 minutes. Garnish with fresh whipped cream, or my favorite a drizzle of caramel sauce.



Nicole Bell
General Manager
The Pacific Café



‘Since I am a native New Englander and a chef at heart, I have a sweet spot for Thanksgiving. I love everything about it! From the turkey to the stuffing and the colors and the love. The gathering of people and the celebration of our season’s bounty. It is just amazing! As a child my Nana use to make the most creamy and tasty pumpkin pie. I would steal a quarter pie size piece and I would hide from my dad, who always wanted a bite. Once I was done with that piece I would hide under the table snatching little samples straight from the pie tin... after a few years I think my Nana got the hint and she started to make two. One for me and one for them...This year we are celebrating the glorious pumpkin in our café and I will be whipping up my grandmothers pumpkin pie recipe for you all to try. So please keep your eye out for my Petite Pumpkin Pies while they last on October 26th.’

