



## Cinnamon Ginger Pumpkin Pie

Makes: 8 servings

Total Time: 165 Minutes

### Ingredients

- **1** (9-inch) prepared pie crust, unbaked
- **1 tablespoon** sugar
- **1 tablespoon** ground cinnamon
- **2 teaspoons** ground ginger
- **1 teaspoon** ground cloves
- **1 teaspoon** ground nutmeg
- **1/2 teaspoon** salt
- **3** large eggs
- **2-1/2 teaspoons** vanilla
- **1** can (15 ounces) solid-pack pumpkin
- **1/3 cup** sour cream
- **1** can (14 ounces) sweetened condensed milk (NOT evaporated milk)
- Whole or chopped pecans (optional)
- Whipped cream (optional)

### Directions

1. Place pie crust in 9-inch deep-dish pie plate; set aside.
2. Preheat oven to 425°F. Combine sugar, cinnamon, ginger, cloves, nutmeg and salt in large bowl; mix well. Whisk in eggs and vanilla until smooth. Add pumpkin and sour cream; mix until smooth. Gradually mix in sweetened condensed milk; mix until well blended. Pour into crust.
3. Bake 15 minutes at 425°F. Reduce oven temperature to 350°F. Continue baking 40 to 45 minutes or until knife inserted near center comes out clean. Cool on wire rack at least 1½ hours before serving. Garnish with pecans and whipped cream, if desired.