

# PieADay.com

## Maple Pumpkin Pie

### Ingredients:

#### Single Crust

3 large eggs,  
1 cups half and half  
1/2 cup dark maple syrup  
1 tsp vanilla extract,  
1/2 cup dark brown sugar,  
1 1/2 tbsp flour,  
1 tsp ground ginger  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1/4 teaspoon ground cloves  
1 can (15 oz.) pumpkin puree

### Directions

Preheat your oven to 350°F. Begin by beating your eggs and add your half & half. Whisk in your maple syrup and vanilla extract. In a separate bowl combine all your dry ingredients and whisk into your wet mixture. Empty your pumpkin puree into your mixture and whisk everything together well. Grab your partially prebaked pie crust and empty your filling into it. Transfer your pie to the oven and bake for 25 minutes. Rotate your pie 180 degrees, and bake for another 25 minutes. Allow to cool and serve.