

*From the National Honey Board's Home Is Where Your Honey Is: A Collection of Honey Recipes*

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## **Just Right Pumpkin Pie & Honey Whipped Cream**

### **Just Right Pumpkin Pie (Makes 6 servings)**

#### ***Ingredients:***

3 eggs, slightly beaten  
3/4 cup honey  
1/2 teaspoon ginger  
1/2 teaspoon nutmeg  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
1-1/2 cups canned pumpkin  
1 cup evaporated milk or half-and-half  
1 9-inch unbaked pie shell

#### ***Directions:***

Combine all ingredients (except pie shell)  
Beat or blend until smooth  
Pour into shell  
Bake at 425°F 10 minutes  
Reduce oven temperature to 350°F  
Bake 35 to 40 minutes or until custard is set  
Cool, then serve with honey sweetened whipped cream (see below)

### **Honey Whipped Cream (Makes 2 cups)**

#### ***Ingredients:***

1 cup whipping cream

3 Tbs honey

1 teaspoon vanilla

***Directions:***

Beat whipping cream until mixture thickens;

Gradually add honey and beat until soft peaks form;

Fold in vanilla & serve!