

Grandma got it right!

It's time to put
the *organic* back
in our recipes.



Perfectly Spiced Pumpkin Pie

- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 can (15 ounces) pumpkin purée
- 1/2 cup maple syrup
- 1 teaspoon vanilla extract
- 2 large eggs, lightly beaten
- 1 cup heavy cream
- 1 unbaked 8-inch deep-dish pie shell
- freshly whipped cream for topping

Preheat oven to 425 degrees. Combine spices and sugar. In a separate bowl, combine pumpkin, maple syrup, and vanilla. Stir in eggs, then spice mixture. Stir in cream. Pour into pie shell and bake for 15 minutes. Turn oven down to 350 degrees and bake until center is set, about 90 minutes. Cool on wire rack. Serve topped with whipped cream. *Makes 8 servings.*

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