

**You will need:** a large bowl; a whisk; a baking sheet; a 15-ounce can of pumpkin purée (not pie mix); a 14-ounce can of sweetened condensed milk; two eggs; ground cloves; ground nutmeg; salt; ground cinnamon; a premade 9-inch pie crust (thawed if using a frozen crust)



**Heat** the oven to 350 degrees Fahrenheit (it will take at least 20 minutes to warm up) and arrange a **rack in the middle**. Place the pumpkin purée, condensed milk, eggs, a pinch of cloves, two pinches of nutmeg, two to three pinches of salt, and four pinches of cinnamon in the bowl and **whisk until combined**.



Dump the pumpkin mixture into the **unbaked pie crust**.



Put the pie **on the baking sheet** and place it in the oven. Bake until the **top starts to brown and the filling is set but still jiggles** a little in the center, about 50 to 70 minutes. Cool completely before serving.

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at [www.chow.com/stories/11937](http://www.chow.com/stories/11937).