

# Pumpkin Pie

When I was in university, I worked as a waitress at a low-end (but good!) breakfast/brunch restaurant in Atlanta. It wasn't in the best part of town. One evening – evenings are slow at breakfast restaurants – I told the cook that I had to make a pumpkin pie for Thanksgiving. Willie, the cook, wrote down this recipe. Willie was really nice to me – made sure I was ok getting to my car, teaching me to make pancakes, giving me advice – and he was barely literate. We made an odd team; I was a waitress going to a high end university and he was ex-convict just barely able to read and making just enough money to scrape by. I had to adapt the recipe a bit, but Willie's additions make it the best pumpkin pie I have ever tasted! Unfortunately Willie was arrested a few weeks later.



## Shopping list (for 8 servings):

*1/2 cup granulated sugar*  
*1/4 cup honey*  
*1 teaspoon ground cinnamon*  
*1/2 teaspoon salt*  
*1/2 teaspoon ground ginger*  
*1/4 teaspoon ground cloves*  
*2 large eggs*  
*1 can (15 oz.) Pure Pumpkin*  
*1 can (12 fl. oz.) Evaporated Milk*  
*1 unbaked 9-inch (4-cup volume) deep-dish pie shell*  
*Whipped cream, flavored with a little vanilla or rum (optional)*

## Method

Leave pie crust out to defrost, if necessary. Poke a few holes in the bottom and on the sides. Preheat oven to 425° F

Mix sugar, honey, cinnamon, salt, ginger and cloves in small bowl.

Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture.

Gradually stir in evaporated milk. Pour into pie shell.

Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Depending on the oven, I usually have to put foil around the edges of the pie to protect the pie crust from burning.

Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.



**Contributed by**  
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Executive Director, Translators without Borders,  
with help from my mother (recipe) and cousin (photos)

One in a series of recipes contributed by our volunteers

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