

Perfectly Spiced Pumpkin Pie

- 1 tsp ground cinnamon
- ¼ tsp ground cardamom
- ¼ tsp ground nutmeg
- ¼ tsp ground cloves
- ¼ tsp salt
- ½ cup sugar
- 1 can (15 oz.) pumpkin puree
- ½ cup maple syrup
- 1 tsp vanilla extract
- 2 large eggs, lightly beaten
- 1 cup heavy cream
- 1 unbaked 8-inch deep-dish pie shell

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.