



Cinnamon Basil Pumpkin Pie

Ingredients

1 medium Pumpkin
1 tablespoon Olive Oil
9" single deep dish pie crust
1/2 teaspoon ground Ginger
1 tablespoon fresh Cinnamon Basil
1 teaspoon Salt
4 Eggs, lightly beaten
1 cup Honey, warmed slightly
1/2 cup Milk
1/2 cup heavy Cream



Taking seeds out of the pumpkin

We have all heard about making delicious pumpkin pies, but I'm going to make a pumpkin pie that replaces ground cinnamon with Cinnamon Basil.

Cut the top off the pumpkin, slice the pumpkin in half.



Make sure the outer layer of the pumpkin is washed.

Remove the seeds from the inside of the pumpkin by scraping the inside with a spoon. Make sure all the seeds are removed from it. Once seeds are removed, you can bake the removed seeds and can use them as a nutritious snack.



Spray the inside and the edges of the pumpkin with olive oil. Spray the olive oil on both the slices of the pumpkin. Turn both the pieces upside down and Place on a cookie sheet. Bake at 325 degrees F until a fork or knife can go through the shell easily.

Video link: [**Baking the Pumpkin**](#)



Cutting Cinnamon Basil

Whenever you are clipping a basil plant, take the larger leaves where there is new growth and make sure you are not clipping the new growth. Or you can clip the stragglers that you do not like to grow out of the pot.



Cut enough for the recipe. If you have clipped more than that, you can always freeze it for future use.

Video link: [*Cutting the Cinnamon Basil*](#)



Washing the Cinnamon Basil

Since the Basil is organic, it is important to rinse the Basil thoroughly. Rinse the leaves with either cool or cold water so that it will liven up the Basil leaves.



Ramona's BASIL GARDEN



The amount of Basil to be added to the recipe completely depends on your personal taste. However, if you have pinched off more leaves than you are going to use right away, save them in a ziplock bag, and label them. You can always use the frozen Basil in other great Basil recipes.



Since we are going to blend the Basil into recipe, it is important for you to cut the leaves in to tiny pieces with the help of a kitchen utility knife. The Cinnamon Basil will add plenty of spicy taste to the recipe.

Video link: [***Washing and Cutting the Cinnamon Basil***](#)



Ramona's BASIL GARDEN



Mixing the ingredients

Once the pumpkin is out of the oven, scrape out the pumpkin from its shell and put it in a large bowl.



Puree the Cinnamon Basil leaves with milk in a container and set aside. You can use a blender or a food processor.



I use a hand held beater to mix everything together....it just seems to go easier.



While you are beating the scraped out pumpkin, go ahead and add spices and salt. Turn off the beater; add a slightly beaten egg. Start blending it all again and add a cup of warm honey, milk with the cinnamon basil.



Beat the whole mixture until smooth. You will now notice that the mixture is greenish and also very runny. However, the mixture will thicken up on cooking and also will darken up a bit.



Pour the mixture into a deep dish pie shell. Fill it to the rim, you can use a pie guard over the crust or foil so that it will not burn the edges of the pie crust.

Bake at 350 degrees F approximately 30 to 45 minutes, or until a knife inserted into the filling comes out clean.

Video link: [Mixing the Ingredients](#)



The pumpkin pie is out of the oven. The color of the pumpkin pie changes due to honey, even though the taste differs from that of a traditional pumpkin pie, it is very delicious with unique Cinnamon Basil flavor.

Video link: [***Cinnamon Basil Pumpkin Pie***](#)

It's a unique way of making a pumpkin pie that tastes great!

'Love your Basil'

Ramona