Creamy Pumpkin Pie

Ingredients

- 1 (9") unbaked pie crust
- 1 (16 oz) can pumpkin, or 2 cups
- 1 (14 oz) can Eagle Brand milk
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 2 eggs
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- Whipped cream and nuts, for garnish (optional)

Instructions

1. Preheat oven to 425°F.
2. In a large bowl, combine the filling ingredients. Mix well and turn into the pie shell.
3. Bake 15 minutes, then reduce heat to 350°F and continue baking 35-40 minutes, or until a knife inserted 1" from the edge comes out clean.
4. Cool before cutting.
5. Garnish with whipped cream and nuts, if desired.

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(we like this real well).

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