Pumpkin Pie

Makes 1 nine-inch pie (note: double recipe for two 9-inch pies)

Ingredients

- 2 eggs, slightly beaten
- 1 1/2 cups pumpkin
- 3/4 cup sugar
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp cloves
- 1 2/3 cups (13 oz) evaporated milk
- 1 nine-inch unbaked pie shell

Instructions

1. Mix ingredients in order given.
2. Pour into pie shell.
3. Bake in preheated 425°F oven for 15 minutes.
4. Reduce temperature to 350°F and continue to bake for 45 minutes, or until a knife inserted comes out clean.
5. Cool.
6. Garnish with whipped cream if desired.

Pumpkin Pie

(For 2 9-inch pies, double recipe, pour into 3 pastry shells & bake as directed.)

2 eggs, slightly beaten
1 1/2 C. pumpkin
3/4 C. sugar
1/2 t. salt
1 t. cinnamon
1/2 t ginger
1/4 t. cloves
1 2/3 C. (13 oz) evap. milk
1 9" unbaked pie shell

Mix ingredients in order given. Pour into pie shell. Bake in preheated 425° oven for 15 min. Reduce temp to 350° & continue to bake for 45 min - or until knife inserted comes out clean. Cool. Garnish with whipped cream if desired

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