

# Pumpkin Pie



## INGREDIENTS

- 3/4 cup granulated sugar
  - 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.) 100% Pure Pumpkin
  - 1 can (12 fl. oz.) Evaporated Milk
  - 1 *unbaked* 9-inch deep-dish pie shell
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## INSTRUCTIONS

**MIX** sugar, 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.

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