





















# Pumpkin Pie

-  9 inch unbaked pie crust
-  3/4 Cup sugar
-  tsp ground cinnamon
-  1/2 tsp salt
-  1/2 tsp ground ginger
-  1/4 tsp ground cloves
-  2 large eggs
-  15 ounce can pumpkin puree
-  Nestle Carnation evaporated milk



# Pumpkin Pie

-  Preheat oven to 425°
-  Combine sugar, cinnamon, salt, ginger, and cloves in small bowl
-  Beat eggs lightly in large bowl
-  Stir in pumpkin and sugar-spice mixture
-  Gradually stir in evaporated milk
-  Pour into pie shell
-  Bake in preheated oven 15 min. Reduce temp to 325°
-  Continue to bake until knife inserted in center comes out clean, 40-50 more minutes
-  Cool to room temperature