

PUMPKIN PIE

(makes 2 pies)

1 1/2 cup sugar
1 tsp. salt
2 tsp. ground cinnamon
1 tsp. ginger
1/2 tsp. ground cloves
1 tsp. nutmeg
4 large eggs
1 can (29 oz) Pumpkin
2 cans evaporated milk
2 un-baked 9-inch deep dish pie shells

MIX sugar, salt, cinnamon, 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 Shells.

BAKE in preheated 425° F. oven for 15 minutes. Reduce temperature to 350° F.; bake 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

