

TAWNY PUMPKIN PIE

9" UNBAKED PIE SHELL

2 EGGS BEATEN

2 CUPS PUMPKIN (*freshly cooked or home canned*)

3/4 CUP SUGAR

1/2 TSP. SALT

1 TSP. CINNAMON

1/2 TSP. GROUND GINGER

1/4 TSP. GROUND CLOVES

1/2 CUP EVAPORATED MILK

(Note: if using canned pumpkin that is drier than freshly cooked pumpkin, you may need to add more milk)



Blend eggs and pumpkin. Stir in salt, sugar, cinnamon, ginger, cloves and milk. Pour into pie shell which you have placed onto a cookie sheet to avoid spills. Place the pie still on the cookie sheet in oven and bake at 400 degrees for 45 to 55 minutes. (Note: If using bought pie shell, this recipe will fill two regular 9" shells.)