

RECIPE

Pumpkin Pie

Every holiday season, one of my favorite activities is baking... and it starts with Thanksgiving. I always bake a pumpkin pie and a fruit pie. This recipe is so easy you can't mess it up. Give it a try!



Ingredients

- 1 (9 inch) unbaked deep dish pie crust
- 3/4 cup white sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 eggs
- 1 (15 ounce) can LIBBY'S(R) 100% Pure Pumpkin
- 1 (12 fluid ounce) can NESTLE(R) CARNATION(R) Evaporated Milk

PIE CRUST RECIPE

- 1 1/8 cup flour
- 2 tablespoons sugar (optional)
- pinch of salt
- 1/8 cup water
- 1/3 cup oil (I use Canola)

Mix dry ingredients and then mix in water and oil. Stir until well mixed and form into a ball. For best results, roll out between waxed paper. You can also roll it onto a floured countertop.

Preparation

- Preheat oven to 425 degrees F.
- Combine sugar, salt, cinnamon, 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 for 15 minutes. Reduce temperature to 350 degrees 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. (Do not freeze as this will cause the crust to separate from the filling.)