

Pumpkin Pie

Makes 2 pies

- 1 1/2 cups sugar
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 4 large eggs
- 1 29-ounce can Libby's 100% pure pumpkin
- 2 12-ounce cans evaporated milk
- 2 unbaked pie shells



Preheat oven to 425°.

Stir sugar, cinnamon, salt, ginger and cloves in a small bowl, set aside. In a large bowl, beat the eggs. Stir in the pumpkin and sugar mixture. Gradually stir in the evaporated milk.

Pour into pie shells. Carefully place in oven.

Bake at 425° for 15 minutes then turn the oven down to 350° and bake for an additional 40-50 minutes. The pie is done when you insert a knife in the center and it comes out clean.

Cool on a wire rack. Serve or refrigerate until serving time.