

PUMPKIN PIE

Ingredients:

- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 large eggs
- 1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin
- 1 can (12 EL oz.) Evaporated Milk
- 1 unbaked 9-inch (4-cup volume)
deep-dish pie shell
- Whipped cream (optional)



Directions:

1. MIX sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
2. POUR into pie shell.
3. BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350° 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. Top with whipped cream before serving.



J. Michael Manley Team
Keller Williams Greenville - Upstate
403 Woods Lake Road - Suite 100, Greenville, SC 29607
855-473-9976 | www.greatergreenvilleareahomes.com