

Pumpkin Pie (Better Homes and Gardens Book)

1 ½ cups canned pumpkin
¾ cup sugar
½ teaspoon salt
1 to 1 ¼ teaspoon ground cinnamon
½ to 1 teaspoon ground ginger
¼ to ½ teaspoon ground nutmeg
¼ to ½ teaspoon ground cloves

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3 slightly beaten eggs
1 ¼ cups milk
1 6 ounce can (2/3 cup) evaporated milk
1 9-inch unbaked pastry shell

Combine pumpkin, sugar, salt and spices. Blend in eggs, milk, and evaporated milk. Pour into pastry shell (have edges crimped high because amount of filling is generous). Bake in hot oven (400) 50 minutes, or till knife inserted halfway between center and Edge comes out clean. Cool.