



## 2<sup>nd</sup> Annual Pie Baking Contest

### Pumpkin Pie

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*2<sup>nd</sup> Place Adult Other Category*

*Submitted by: Brenda Sanders*

#### **Ingredients:**

- 2 slightly beaten eggs
- 1 ½ cups pumpkin\* (1 can)
- 1 cup sugar
- ½ tbsp salt
- 1 2/3 c evaporated milk (1 can)
- 1 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp cloves
- ¼ tsp nutmeg



#### **Directions:**

Preheat oven to 425

Combine all ingredients except milk; mix well. Gradually add evaporated milk; mix well. Pour into unbaked pie crust. Bake at 425 for 15 minutes, reduce heat to 350 and bake about 40 minutes or until knife inserted near center comes out clean.

**\*Note:** This recipe is for canned pumpkin, for fresh pumpkin use about 2 ½ cups of cooked pumpkin and reduce the milk by ½.