



FAMOUS PUMPKIN PIE

(Makes 8 servings)

1 unbaked 9-inch (4-cup volume) deep-dish pie shell	2 eggs
3/4 cup granulated sugar	1 3/4 cups (15-ounce can) LIBBY'S® 100% Pure Pumpkin
1/2 teaspoon salt	1 1/2 cups (12 fluid-ounce can) NESTLÉ® CARNATION® Evaporated Milk
1 teaspoon ground cinnamon	
1/2 teaspoon ground ginger	
1/4 teaspoon ground cloves	

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.

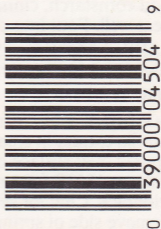
BAKE in preheated 425°F. oven for 15 minutes. Reduce temperature to 350°F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or chill. (Do not freeze as this will cause the crust to separate from the filling.)

FOR 2 SHALLOW PIES, substitute two 9-inch (2-cup volume) pie shells. Bake in preheated 425°F. oven for 15 minutes. Reduce temperature to 350°F.; bake for 20 to 30 minutes or until pies test done.

FOR LOWER FAT/CALORIE PIE, substitute NESTLÉ® CARNATION® Lowfat Evaporated or Fat Free Evaporated Milk.

FOR HIGH ALTITUDE BAKING (6,000 ft.): Deep-dish pie – extend second bake time to 55 to 60 minutes. Shallow pie – no change.

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SERVING
SUGGESTION

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