

PUMPKIN PIE

There are some things you just shouldn't fiddle with, and this is one of them. This recipe comes straight off the can of Libby's Pumpkin, and is practically perfect in every way. This recipe makes enough for 2 (4 cup volume) deep dish pies. I recommend putting a thin strip of tinfoil along the edge of the crust once it starts to brown to keep it from burning.

INGREDIENTS:

2 DEEP DISH PIES

1 ½ Cups Sugar
1 teaspoon Salt
2 teaspoons ground Cinnamon
1 teaspoon ground Ginger
½ teaspoon ground Cloves
½ teaspoon ground Nutmeg
4 large Eggs
1 can (29 oz.) Pumpkin
2 cans (12 oz. each) Evaporated Milk
2 unbaked 9-inch deep dish pie shells

1 DEEP DISH PIE

¾ Cup Sugar
½ teaspoon Salt
1 teaspoon ground Cinnamon
½ teaspoon ground Ginger
¼ teaspoon ground Cloves
¼ teaspoon ground Nutmeg
2 large Eggs
1 can (15 oz.) Pumpkin
1 can (12 oz.) Evaporated Milk
1 unbaked 9 inch deep dish pie shell

DIRECTIONS:

Preheat the oven to 425 degrees F.

Mix the sugar, salt, cinnamon, ginger and cloves together in a small bowl. Beat the eggs in a large bowl. Stir in the pumpkin and sugar/spice mixture. Gradually stir in the evaporated milk.

Pour into pie shells and bake at 425 degrees for 15 minutes. Reduce the temperature to 350 degrees F. and bake for 55-60 minutes more, or until a knife inserted near the center comes out clean. Cool on wire rack for 2 hours, then serve, or place in refrigerator for future (and possibly selfish) use.