

*FROM THE RECIPE LIBRARY OF JOAN STURM*



***PUMPKIN PIE***  
***(MAKES TWO 9-INCH PIES)***

4 eggs lightly beaten  
3 cups pureed pumpkin  
1 ½ cups granulated sugar  
1 tsp. salt  
2 tsps. ground cinnamon  
1 tsp. ground ginger  
½ tsp. ground cloves  
3 cups undiluted evaporated milk  
2 - 9inch pie crusts

Combine filling ingredients in order given; pour into pie crusts. Bake in preheated 425° oven for 15 minutes. Reduce temperature to 350°. Bake an additional 40-50 minutes or until knife inserted near center comes out clean. Cool; garnish, if desired, with whipped cream.