

# **Pumpkin Pie**

From the kitchen of  
Cornelia Martin Hembel

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OVEN TEMPERATURE: Preheat to 425<sup>N</sup>; bake pie(s) for 15 minutes,  
then reduce temperature to 350<sup>N</sup> & bake for approximately 40 minutes more.

INGREDIENTS (makes 1 large pie, or double for 3 pies):

1 cup sugar	½ tsp cloves	1 ½ cup pumpkin
1 ½ tsp cinnamon	½ tsp allspice	1 b cup (1@ #202 can) evaporated milk
¾ tsp salt	½ tsp nutmeg	2 eggs (beaten)
	½ tsp ginger	

## INSTRUCTIONS:

Line pie plate with pastry; flute edges  
Blend dry ingredients – sugar, spices & salt  
Blend wet ingredients – eggs, pumpkin & milk  
Add wet ingredients to dry, mix, & pour into unbaked shell(s)  
Bake until knife inserted into the center comes out clean.

ÉÉÉ

Chb  
November 22, 2009

