



Pumpkin Pie

Ingredients:

1 1/2 cups sugar
1 tsp. sea salt
2 tsp. ground cinnamon
1 tsp. ground ginger
1/2 tsp. ground cloves
4 large eggs
1 can (29oz.) Libby's 100% pure pumpkin
2 cans carnation Evaporated Milk
2 unbaked 9-inch (4-cup volume)
deep-dish pie shells

Directions:

Mix sugar, salt, cinnamon, ginger & cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Be sure to think happy thoughts when mixing!

Pour into pie shells.

Bake in preheated oven 425F oven for 15 minutes. Reduce temperature to 350F; bake 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

Just a few notes:

For extra nutrition and flavor, I use Florida Crystals organic cane sugar in the place of white sugar (tastes identical), and Eggland's best eggs. If you are looking for specific taste be sure to use the individual spices. You can substitute 3 1/2 tsp. pumpkin pie spice for the separate spices, however, the flavor will be slightly different.