



## PUMPKIN PIE

- 1 ½ Cups Cooked or Canned Pumpkin
- ¼ Cup White Corn Syrup
- 2 Eggs
- ½ Cup Evaporated Milk
- 2 Tablespoons Butter
- ½ Cup Hot Milk
- ½ Cup Packed Brown Sugar
- ½ Teaspoon Salt
- 1 ½ Teaspoons Cinnamon
- ½ Teaspoon Nutmeg
- ¼ Teaspoon Ginger
- 1/8 Teaspoon Cloves
- 1 Unbaked 9" Pie Shell

## DIRECTIONS

1. Combine pumpkin, corn syrup, eggs and evaporated milk.
2. Stir butter into hot milk.
3. Combine brown sugar, salt and spices.
4. Combine all three mixtures stirring to combine.
5. Pour into unbaked pie shell.
6. Bake in a 425 degree oven for 15 minutes.
7. Reduce the oven to 350 degrees and cook an additional 35 minutes.