



PUMPKIN PIE

- 1 1/2 Cups Cooked Pumpkin
- 1/4 Cup Corn Syrup
- 2 Eggs
- 1/2 Cup Evaporated Milk
- 2 Tablespoons Butter
- 1/2 Cup Hot Milk
- 1/2 Cup Packed Brown Sugar
- 1/2 Teaspoon Salt
- 1 1/2 Teaspoons Cinnamon
- 1/2 Teaspoon Nutmeg
- 1/4 Teaspoon Ginger
- 1/8 Teaspoon Cloves
- 1 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. Mix until well blended.
5. Combine all three mixtures and pour into pastry lined pie pan.
6. Bake in a 425 degree oven for 15 minutes.
7. Reduce heat to 350 degrees and bake 35 minutes longer.