



OLD FASHIONED PUMPKIN PIE

Pumpkin pie is one of the easiest pies to make. Throw all the stuff in a bowl, mix it, pour it in the pie pan and you're done! This recipe is from a can of A & P Pumpkin. I've had it forever! It's the best pumpkin pie I've ever tasted. I hope you like it too!

Preheat oven to 425 degrees F

Line 9" pie plate with pastry-Cover the edge of the crust with aluminum foil tent

COMBINE:

- 1 - 12 oz. Can of Evaporated Milk
- 1 - 15 oz. Can of Pumpkin (1-3/4 cups)
- 1 - Cup White Sugar
- 2 - Eggs
- 1/2 Tsp. Salt
- 1 Tsp. Cinnamon
- 1/2 Tsp. Ginger
- 1/4 Tsp. Nutmeg

Mix until smooth. You can use a whisk. It will work just fine!

Bake at 425 degrees F for fifteen minutes. Reduce to 350 degrees F and bake for 35-45 minutes longer or until set. Pumpkin pie batter is very thin. Don't be surprised if it takes a little longer to bake. To check for doneness, insert a butter knife into the center. If it comes out clean, it's done!

Serve warm or chilled topped with whipped cream and...if you like, chopped walnuts!

TIPS:

- To pour the batter into the pie pan, open the oven door, pull out the shelf a little, place the pie pan on the shelf. Now pour in the batter. Pumpkin Pie batter is thin and it's easier to pour it in the pan right in the oven, instead of trying to move it there after you pour it.
- This recipe will make one pie. Double the ingredients to make two pies with the exception of the sugar - use 1-3/4 cups.
- Don't use Pumpkin Pie Spice in place of the Cinnamon, Nutmeg and Ginger. It's NOT the same!
- Don't use brown sugar in place of the white sugar. The taste IS different!
- NEVER use canned pumpkin pie mix. It is absolutely awful!

Happy Baking! - Trish