



# Pumpkin Pie

1 3/4 cup granulated sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves

2 large eggs

1 1/2 cups cooked and pureed pumpkin

1 can evaporated milk

1 unbaked 9-inch (4-cup volume) deep-dish pie shell

Whipped cream (optional)

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell. Bake in preheated 220° C oven for 15 minutes. Reduce temperature to 180° C and bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours.

Serve immediately or refrigerate.

Top with whipped cream before serving.