

Pumpkin Pie



- 2 eggs
- 2 cups cooked pumpkin puree or 16 oz. canned pumpkin
- 3/4 cup brown sugar
- 1 T. flour
- 1 cup evaporated milk
- 1/2 cup whole milk
- 1/2 tsp. cinnamon
- 1/4 tsp. ginger
- 1 unbaked, deep dish, 9" pie shell

Preparation-

Beat the eggs. Add the pumpkin puree, brown sugar, & flour. Mix well at medium speed with an electric mixer. Add both kinds of milk and beat for about 2 minutes at medium speed. Add the spices and mix again until well blended. Pour the mixture into the unbaked pie shell and bake in a preheated oven at 425° for 35 to 40 minutes or until a knife inserted in the center comes out clean.