

PUMPKIN PIE
LIBBY'S

- 2 eggs slightly beaten 4
1 3/4 cups pumpkin 3 1/2
3/4 cup sugar 1 1/2
1/2 tsp salt 1
1 teas. cinnamon 2
1/2 teas. ginger 1
1/4 " cloves 1/2
1 2/3 cups evaporated milk, or top milk 3 1/2

Mix ingredients in order given. Pour into pastry shell. Bake in hot oven ~~425~~ 15 mins, reduce temperature to 350 and continue baking 45 mins or until knife inserted in center comes out clean.

Reduced Temp to 325°

Bought 9" pans - liquid - (2 big pies when doubling)
does not fit - makes 3 pies when doubled

(1 large tin makes
2 big 9" pies)
(Tip: warm milk
tip in microwave)

*

~~new recipe 1989~~
~~state 1/3 cup milk~~

makes that for

E.D. SMITH'S PUMPKIN PIE

To make 1 pie:

2 eggs

1/2 can (28 oz/796 mL) E.D. Smith Pure Pumpkin

1 cup (250 mL) packed brown sugar

1 tsp (5 mL) ground cinnamon

1/2 tsp (2 mL) ground nutmeg

1/4 tsp (1 mL) ground ginger

1/4 tsp (1 mL) salt

3/4 cup (175 mL) evaporated milk

1 (9 inch/23 cm) unbaked home-

made or frozen deep dish pie shell

Beat eggs lightly in medium bowl. Add pumpkin, sugar, cinnamon, nutmeg, ginger, and salt; stir until well combined. Blend in milk. Pour filling in pie shell. Bake at 425°F (230°C) 15 min. Reduce oven temperature to 350°F (180°C) and continue baking 30 to 35 min. longer or until knife inserted in centre comes out clean. Cool. Makes 1 Pie.

*To make 2 pies, use 1 can (28 oz/796 mL) can E.D. Smith Pure Pumpkin and double all other ingredients. Refrigerate unused portions.

INGREDIENTS: 100% FANCY GRADE DICKENSON PUMPKIN.

*Reduced brown sugar
to 1 1/2 cups when doubled.*