

Pumpkin Pie

This is the traditional holiday pumpkin pie. This classic recipe has been on Libby's Pumpkin labels since 1950. This pie is easy to prepare and even easier to enjoy. Just mix, pour, bake for a delicious homemade tradition.

Ingredients:

¾ cup granulated sugar
1 teaspoon ground cinnamon
½ teaspoon salt
½ teaspoon ground ginger
¼ teaspoon ground cloves
2 large eggs
1 can (15 oz.) Libby's 100% Pure Pumpkin
1 can (12 fl. Oz) Nestle Carnation Evaporated Milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell

Mix sugar, cinnamon, salt, ginger and cloves in a 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 425 °F oven for 15 minutes. Reduce temperature to 350 °F.; 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.

Cooks Notes: 1 ¾ teaspoons pumpkin spice may be substituted for the cinnamon, ginger and cloves; however, the taste will be slightly different. Do not freeze, as this will cause the crust to separate from the filling.

For 2 shallow pies: substitute two 9-inch (2-cup volume) pie shells. Bake in preheated 425 °F. oven for 15 minutes. Reduce temperature to 350 °F.; bake for 20 to 30 minutes or until pies test done.

For high altitude baking (3,500 to 6,000 ft):

Deep-dish pie: extend second bake time to 55 to 60 minutes

Shallow pies: no change

Estimated Times:

Preparation- 15 minutes

Cooking- 55 minutes

Cooling time- 2 hours

Nutrition (per serving): 253 calories, 12.35 g total fat, 4.3 g saturated fat, 152.3 mg potassium, 32.82 g carbohydrates, 19.6 g sugar, 2.7 g fiber, 5.9 g protein, 58.5 mg cholesterol, 318.8 mg sodium, 1.2 mg iron, 24.7 mcg folate, 118 mg phosphorus, 6696.84 IU Vitamin A, 0.15 mcg Vitamin B12, 1.33 mg Vitamin C, 42.86 UI Vitamin D