



BUTLER'S PUMPKIN PIE

$\frac{3}{4}$ cup granulated sugar
1 tsp. ground cinnamon
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. ground ginger
 $\frac{1}{4}$ tsp. ground cloves
2 large eggs
1 $\frac{3}{4}$ cups canned pumpkin or fresh pumpkin pulp*
1 can (12 fl. oz.) evaporated milk
1 unbaked 9-inch (4 cup volume) deep dish pie shell
Whipped cream (optional)

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° oven for 15 minutes. Reduce temperature to 350°; bake for 40-50 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.

*See Butler's Fresh Pumpkin Pulp Recipe

From the Kitchen of Mrs. Butler

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