

Pumpkin Pie

Makes 2 pies
Pre-heat oven to 400°

Prepare pastry for two pie shells.

5 eggs	1 tsp salt
beaten	2 tsp cinnamon
1 29 oz. canned pumpkin (NOT the pie ready mix)	1 tsp ginger
1 1/2 cup sugar	1 tsp allspice
	2 cups milk

Beat eggs. Mix in pumpkin, spices and sugar.
Mix smooth. Add milk and mix together well.

Line the two pie pans with pastry dough.
(over)



Crimp edges with thumb and fingers to make a taller edge. Pour equal amounts into pie pans, put strip of foil around pie edge to keep pastry from burning and place in center of oven.

Bake for 45 min - 1 hour. Test for doneness by inserting knife into pie halfway between center and edge. Knife should come out clean. Let cool and keep refrigerated.

Serve with whipped cream. If the pie has been chilled you can warm slightly the pie when serving to enhance flavors.