Libby's(R) Famous Pumpkin Pie

*Recipe By:* NESTLE(R) TOLL HOUSE(R)

Ingredients

* 1 (9 inch) unbaked deep dish pie crust
* 3/4 cup white sugar
* 1 teaspoon ground cinnamon
* 1/2 teaspoon salt
* 1/2 teaspoon ground ginger
* 1/4 teaspoon ground cloves
* 2 eggs
* 1 (15 ounce) can LIBBY'S(R) 100% Pure Pumpkin
* 1 (12 fluid ounce) can NESTLE(R) CARNATION(R) Evaporated Milk

Directions

1. Preheat oven to 425 degrees F.
2. Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.
3. Bake for 15 minutes. Reduce temperature to 350 degrees 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. (Do not freeze as this will cause the crust to separate from the filling.)

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Printed From Allrecipes.com 11/14/2016