

Libby's Pumpkin Pie

Recipe Bio

Some recipes become classics for a reason, and Libby's Pumpkin Pie is certainly one of them. This old fashioned back-of-the-box recipe uses solid pack pumpkin, warm spices, and evaporated milk or light cream for the familiar pumpkin pie that has appeared on holiday tables for generations. Sometimes there's just no need to mess with a good thing.



SOLID PACK

PUMPKIN

ONE PUMPKIN PIE

(For 2 - 9-inch pies, double this recipe, pour into 2 pastry shells and bake as directed.)

2 eggs, slightly beaten

1 1/2 cups Libby's Pumpkin

3/4 cup sugar

1/2 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon ginger

1/4 teaspoon cloves

1 2/3 cups evaporated milk or light cream

1 9-inch unbaked pastry shell

Mix filling ingredients in order given. Pour into pastry shell. Bake in preheated hot oven (425°F.) for 15 minutes. Reduce temperature to moderate (350°F.) and continue baking for 45 minutes or until knife inserted into center of pie filling comes out clean.

Serving Suggestions

Garnish pie with whipped cream, toasted coconut, chopped nuts, wedges of sharp cheddar cheese or slivered candied ginger.

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