



## Traditional Pumpkin Pie

### Ingredients:

- 1 (9-in.) unbaked pastry shell
- 1 (16-oz.) can pumpkin (2 cups)
- 1 (14-oz.) can sweetened condensed milk (NOT evaporated milk)
- 2 eggs
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  teaspoon salt

### Directions:

- Place rack in lowest position in oven; preheat oven to 425°.
- In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell.
- Bake 15 minutes. *Reduce oven temperature to 350°*; bake 35 to 40 minutes longer or until knife inserted near edge comes out clean.
- Cool. Garnish as desired. Refrigerate leftovers.

### Optional Toppings

***Sour Cream Topping:*** In medium bowl, combine  $1\frac{1}{2}$  cups sour cream, 2 tablespoons sugar, and 1 teaspoon vanilla extract. After 30 minutes of baking, spread evenly over top of pie; bake 10 minutes longer. Garnish as desired.

***Streusel Topping:*** In medium bowl, combine  $\frac{1}{2}$  cup firmly-packed light brown sugar and  $\frac{1}{2}$  cup unsifted flour; cut in  $\frac{1}{4}$  cup cold margarine or butter until

crumbly. Stir in  $\frac{1}{4}$  cup chopped nuts. After 30 minutes of baking, sprinkle on top of pie; bake 10 minutes longer.

Yield: One 9-inch pie