

PUMPKIN PIE

Makes 1 9-inch pie

INGREDIENTS

- 2 eggs, lightly beaten
- 1 (16 oz) can pumpkin puree
- 1 (16 oz) can sweetened condensed milk
- 1 teaspoon pumpkin pie spice

If you do not have pumpkin pie spice, use the spices listed below instead:

- 1/2 teaspoon cinnamon
 - 1/4 teaspoon powdered clove
 - 1/4 teaspoon nutmeg
 - 1/4 teaspoon allspice
- 1 (9 inch) unbaked pie crust

DIRECTIONS

1. Preheat oven to 425 degrees Fahrenheit.
2. On a lightly floured surface, roll out pie crust. Transfer to in 9-inch pie plate, press into place, and crimp edges.
3. In a bowl, combine eggs, pumpkin puree, sweetened condensed milk, and spices; mix until combined.
4. Pour pumpkin mixture into the crust.
5. Place pie on a baking sheet and bake for 15 minutes. Reduce heat to 350 degrees Fahrenheit and bake until filling is set, about 40 minutes.

