



## Libby's Famous Pumpkin Pie

This is the traditional holiday pumpkin pie. This classic recipe has been on Libby's Pumpkin labels since 1950. This pie is easy to prepare and even easier to enjoy. Just mix, pour, bake for a delicious homemade tradition.

Prep: **15 mins** | Cook: **40 mins**

Total: **55 mins**

Serves: **10 servings**

Difficulty: **Easy**

### Directions

**Step 1:** Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

**Step 2:** Pour into pie shell.

**Step 3:** Bake in preheated 425°F oven for 15 min. Reduce temperature to 350°F; bake for 40 min or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

### Ingredients

- 3/4 cup granulated sugar
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 2 large eggs
- 1 can (15-oz.) Libby's 100% Pure Pumpkin
- 1 can (12 fluid-oz.) Nestlé Carnation Evaporated Milk, (or substitute with equal amount Lactose-Free or Almond Cooking Milk)
- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell