

Pumpkin Pie Filling (2 9" pies)

4 Eggs
1 lb 13oz Canned Pumpkin (3 ½ cups)
1 ½ cups Sugar

2 tsp Cinnamon
1 tsp Allspice

Or

1 tsp Cinnamon
1 tsp Ginger
¼ tsp Cloves
(½ tsp Nutmeg – optional)

2 cups Scalded Milk

1. Mix eggs, pumpkin, sugar, and spices
2. Slowly mix in scalded milk
3. Stir until smooth
4. Bake in raw pie shell at 400° for 45 min

Or

450° for 15 min and 350° for 35 min

(A knife stuck in the middle should pull out clean)