

Creamy Pumpkin Pie

1 (9 inch) uncooked pie crust
2 Cups Pumpkin (~16 Oz)
1 Can (14 Oz) Sweetend Condensed Milk (Eagle Brand)
2 Eggs beaten
1 tsp cinnamon
½ tsp salt
½ tsp ground ginger
½ tsp ground nutmeg
¼ tsp ground clove

Preheat oven to 425.

In a large bowl, mix pumpkin, eggs and condensed milk.

Add cinnamon, salt, ginger, nutmeg, and clove to pumpkin mixture.

Add Pumpkin mixture to pie shell.

Bake 15 minutes then reduce heat to 350 and continue baking 35 – 40 minutes or until knife blade inserted 1 inch from edge comes out clean. Let cool before cutting.