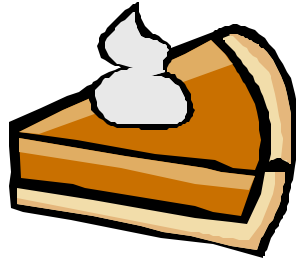


# Libby's Famous Pumpkin Pie



**The ultimate, deliciously easy pumpkin pie**

## Ingredients

1 unbaked 9-inch deep dish pie shell (4-cup volume); refrigerated, frozen or homemade  
2 eggs  
1 can (16 ounces) Libby's Solid Pack Pumpkin  
3/4 cup granulated sugar  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 can (12 fluid ounces) undiluted Carnation Evaporated Milk

## Directions

Prepare pie shell. Preheat oven to 425 degrees F. Beat eggs lightly in large bowl. Stir in remaining ingredients in order given. Pour into pie shell.\*

Bake for 15 minutes at 425 degrees F. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack.

\* If using metal or foil pan, bake on preheated heavy-duty baking sheet.

Makes one 9-inch deep dish pie

For 2 shallow pies, substitute two 9-inch pie shells (2-cup volume). Bake in preheated 425 degree F. oven for 15 minutes. Reduce temperature to 350 degrees F; bake for 20 to 30 minutes or until pie tests done.

