

## Pumpkin Pie

Makes 1 pie

This pie is especially good in a deep 9" crust. The spices are just enough to enhance the pie without drowning out the pumpkin flavor.

1/2 cup sugar

1/4 cup brown sugar

2 teaspoons cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground allspice

1/2 teaspoon salt

2 Tablespoons flour

3 eggs

1/2 tsp vanilla

1 (15 oz.) can pumpkin puree

12 oz. can evaporated milk

1 baked 9" pie shell (store bought or home-made)

Directions:

1. Place oven rack to the center position. Preheat oven to 400 deg. F.
2. Combine dry mixture of sugar through flour. Set mixture aside.
3. In a large bowl, lightly beat eggs and vanilla. Whisk in pumpkin and evaporated milk. Stir into the dry mixture.
4. Pour batter into the prepared pie crust. Bake 15 minutes. Reduce the temperature to 325 deg. F. and bake for 30 - 35 minutes. Cool and serve.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia