

# Pumpkin Pie- from ASW Homestead



- 1 can (15oz) pumpkin purée
- $\frac{3}{4}$  cup sugar
- 2 teaspoons pumpkin pie spice
- $\frac{1}{2}$  teaspoon salt
- 2 eggs
- 1 can (12oz) evaporated milk
- 1 unbaked 9in pastry crust

## Directions:

Preheat oven to 425 degrees F.

In a medium mixing bowl combine pumpkin, sugar, pumpkin pie spice, salt, and eggs. Gradually stir in evaporated milk. Pour into pastry crust.

Bake at 425 degrees F for 15 minutes. Reduce temperature to 350 degrees F; bake for 45-50 minutes or until knife inserted near center comes out clean.

Cool completely on wire rack before cutting (about 2 hours). Serve immediately or refrigerate.