



## PUMPKIN PIE NO. 2

- 1 3/4 Cups Pumpkin Puree
- 3/4 Cup Sugar
- 1/2 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Ginger
- 2 Eggs
- 1 Cup Cream
- 1/2 Cup Milk
- 1 Unbaked 9 Inch Pie Shell

### DIRECTIONS

1. Turn pumpkin into a saucepan and cook for 10 minutes.
2. Remove from heat.
3. Mix thoroughly together the sugar, salt and spices.
4. Turn into pumpkin.
5. Beat eggs.
6. Add cream and milk.
7. Beat into pumpkin until smooth.
8. Pour into pie shell.
9. Bake in a 400 degree oven for 25 to 30 minutes.
10. Cool.