

Pumpkin Pie Recipe

What you will need:

One 29 oz can of pumpkin purée
4 large eggs
2 cans of 12 fl oz of evaporated milk
2 nine-inch pie crust unbaked
3 teaspoons of ground cinnamon
1 1/2 teaspoons of ground ginger
1/2 teaspoon of ground cloves
1/2 teaspoon of salt
1 1/2 cups sugar

Get a small mixing bowl
Get a large mixing bowl
Get a mixing spoon or electric mixer
Get two nine-inch pie pans

Here are the instructions:

Mix the dry ingredients together in the small bowl. Beat the eggs in the larger bowl. Begin to stir in the pumpkin puree until the can is empty then start to stir in the dry ingredient blend. Finally, gradually stir in the condensed milk. Continue to mix until homogenous.

Apply the unbaked crust to the pie pans. Preheat oven to 425° F. Pour mixture into the pans. Opt for evenness. Bake at 425° F for 15 minutes and then reduce heat to 350° F for 45 minutes or when a toothpick is inserted in the center, it comes out clean.

Let the pies cool for 2 hours. You may then serve or send into the refrigerator. Cover with aluminum foil.