

Pumpkin Pie Recipe by Libby's via Food Storage Moms

This recipe is off Libby's 100% Pure Pumpkin can, my mother used to make her own pumpkin puree, I'm too lazy.

Ingredients:

1-1/2 cups sugar

1 teaspoon salt

2 teaspoons cinnamon

1 teaspoon ginger

1/2 teaspoon cloves

4 large eggs

1 can (29-ounces) Libby's 100% Pure Pumpkin

2 cans (12-ounces each) Evaporated milk

2 unbaked 9-inch (4-cup volume) deep-dish pie shells

Instructions:

Preheat oven to 425 degrees. Combine the ingredients in a mixing bowl except for the pie crusts. I just dump everything together. Slowly pour half the mixture into each pie shell. Bake at 450 degrees for 15 minutes and reduce the temperature to 350 degrees and continue baking for another 40-50 minutes or until knife inserted in the middle of the pie comes out clean. Cool on racks for two hours. Serve immediately or refrigerate. Serve with whipping cream.