

June's Pumpkin Pie

This is a rich, brown, spicy pie.

Pastry: Tenderflake recipe, one-crust prepared

Filling:	9" pie		8" pie
	1 ¾ c	mashed cooked pumpkin	1 ¼ c
	½ tsp	salt	1/3 tsp
	1 ¾ c	milk	1 ¼ c
	2 (1/2 c)	large eggs	2 (1/3 c)
	or 4 yolks		or 3 yolks
	2/3 c	dark brown sugar	½ c
	2 Tbsp	white sugar	1 ½ Tbsp
	1 ¼ tsp	ground cinnamon	1 tsp
	½ tsp	ground ginger	1/3 tsp
	½ tsp	grated nutmeg	1/3 tsp
	¼ tsp	ground cloves	¼ tsp

Combine all in a large bowl and beat until well mixed (but not foamy).

Bake at 425F (hot oven), 45 to 55 min, until a silver knife inserted the center of filling comes out clean: the center may look soft but will set later. Flavor improves with time, so bake early in the day.

Note: For a smoother pie, use evaporated skim milk, undiluted, in place of the milk, and pour mixture through a strainer to smooth out any small lumps left from beating process.