

UCLUB PUMPKIN PIE

Traditional pumpkin pie - warm spices, smooth, and delicious.

Chef Katie Cowser, *Pastry Chef, University Club of MSU*

Featured Food: Pumpkin

Yield: serves 12

Ingredients

1 can (15 oz) canned pumpkin ¼ t ground cloves
¾ c granulated sugar 2 eggs
1 t cinnamon 1 can (12 oz) evaporated milk
½ t salt
½ t ginger

Preparation

Put all the ingredients in a bowl and whisk together until smooth. Pour into raw pie shells. Bake at 350°F for 50 minutes, or until the filling is not jiggly.