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

Chef Katie Cowsert, Pastry Chef, University Club of MSU

Featured Food: Pumpkin

Yield: serves 12

Ingredients
1 can (15 oz) canned pumpkin  ¼ t ground cloves
½ 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.