UCLUB PUMPKIN PIE

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

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.