

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.