

Grandma's Pumpkin Pie

2 Pies

Ingredients:

1 2/3 cups sugar

1 rounded tablespoon flour

2 1/2 teaspoons cinnamon

1/4 teaspoon ginger

1/4 teaspoon cloves

1/2 teaspoon nutmeg

1 1/2 teaspoon salt

1 large can pumpkin

6 eggs, lightly beaten

1/3 print melted butter

2 cups milk

*13-14½ ounce can evaporated milk,
scalded*

2 unbaked piecrusts

Mix together sugar, flour cinnamon, ginger, cloves, nutmeg & salt. Beat eggs lightly & add to pumpkin. Mix sugar mixture into pumpkin & eggs. Add butter and milk, and then add scalded milk slowly. Pour into unbaked crust. Bake at 450° for 10 minutes, then at 350° for 50-60 minutes. Pies should be staggered in middle of oven. Chill.

If 9" piecrusts are used, pour leftover custard into 2 custard dishes, place in pan of water (1/2" deep) & bake at 350° for 45 minutes.