

## Pumpkin Pie

3/4 cup granulated sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 large eggs  
1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin  
1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Milk  
1 unbaked 9-inch (4-cup volume) deep-dish pie shell  
Whipped cream (optional)

MIX sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

POUR into pie shell.

BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.