

Pumpkin Pie

by (Margaret Stasser)

Recipe

Filling:

1 - 29-ounce can of pumpkin

3 cups of whole milk

1 ½ cups sugar

4 eggs

1 teaspoon salt

3 teaspoons pumpkin pie spice

2 - 9-inch pie shells

Topping:

Whipped cream, as desired

Preheat oven to 425 degrees. Blend all ingredients in a large bowl with a hand mixer for approximately 2-3 minutes or until mixed well. Pour half of the pumpkin pie mix into the two prepared pie shells. Bake at 425 degrees for 15 minutes. Change the temperature to 350 degrees. Place aluminum foil or metal pie crust protectors over the fluted edges. Continue baking for 35-45 minutes. The filling is done when a knife inserted in the middle comes out clean. It should not be jiggly in the middle. Cool for 2 hours before serving. Refrigerate if not serving right away.