



PUMPKIN PIE (from a real pumpkin)

2 cups cooked pumpkin
2 eggs, lightly beaten
3/4 cup sugar
1-12 oz. can evaporated milk
1/2 tsp salt
1 tsp ground cinnamon
1/2 tsp ground ginger
1/8 tsp ground cloves
1/4 tsp ground nutmeg

Preheat oven to 350 degrees. Wash pumpkin and remove stem. Cut in half and remove seeds. Place cut side down in baking dish filled with 1/8 in water. Bake in oven for about 1 hour or until soft to the touch. Cool. Scoop out flesh and puree. Preheat oven to 425 degrees. Combine pumpkin, sugar, salt and spices. Blend in beaten eggs and milk. Pour into unbaked pie shell. Bake 15 min. Reduce heat to 350 degrees and bake 45 min. more or until knife inserted into center comes out clean. Makes one 9 inch pie.

Pie Crust

1 1/4 cup shortening (Crisco is best)
3 cups flour
1 tsp salt
1 tsp sugar
1 tsp vinegar
4 tbsp water

Mix shortening and flour. Blend in other ingredients and stir in. Roll out crust to 1/8 to 1/4 inch on a floured surface. Cut to size of pie tin. Place into bottom of tin. With the remaining dough you will roll to the same size as the bottom to make the top of the pie.

These recipes can also be viewed at www.sungoldfarm.com, on the recipes page.

