

## **Libbey's Famous Pumpkin Pie**

2 eggs, lightly beaten  
1 can (16 oz) Libbey's solid pack pumpkin  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  tsp salt  
1 tsp ground cinnamon  
 $\frac{1}{2}$  tsp ground ginger  
 $\frac{1}{4}$  tsp ground cloves  
1 $\frac{1}{2}$  cups (12 fluid oz can) undiluted evaporated milk (for a richer pie, use heavy whipping cream)  
1 9" (deep dish) unbaked pie crust

Combine filling ingredients in order given; pour into pie crust. Bake in preheated 425° for 15 minutes. Reduce temperature to 350° and bake an additional 40 – 45 minutes or until knife inserted near center comes out clean. Cool; garnish if desired with whipped cream.