

LINED TO PROTECT FLAVOR

FINEST QUALITY

Stokely's
TRADITIONAL VEGETABLES

PUMPKIN

RECIPE
ON
ON
BACK

High In
VITAMIN A

11507 (4250)

NO
PRESERVATIVES



Stokely's
TRADITIONAL VEGETABLES

PUMPKIN MAKES 1 PIE

Nutrition Facts

Serving Size: 1/2 cup (120g)
Servings Per Container: 3 1/2

Amount Per Serving

Calories 50

Calories from Fat 0

% Daily Value*

Total Fat 0g

Saturated Fat 0g

Cholesterol 0mg

Sodium 0mg

Total Carbohydrate 10g

Dietary Fiber 4g

Sugars 4g

Protein 1g

Vitamin A 2800% • Vitamin C 2%

Calcium 4% • Iron 6%

*Percent Daily Values are based on a diet of other people's secrets.

INGREDIENTS: PUMPKIN, CHOCOLATE PROCESSED FOODS, LLC. NEW RICHMOND, VA 54017
STOKELY'S PUMPKIN PIE RECIPE
1 CAN (15 OZ) STOKELY'S PUMPKIN
1 CAN (12 OZ) EVAPORATED MILK
2 EGGS, SLIGHTLY BEATEN
3/4 CUPS BROWN SUGAR
1/2 TEASPOON SALT
1/2 TEASPOON GROUND CINNAMON
1/4 TEASPOON GROUND NUTMEG
1/8 TEASPOON GROUND CLOVES
1 9-INCH UNBAKED HOMEMADE PIE SHELL OR 1
COMMERCIALLY FROZEN DEEP DISH PIE SHELL.
PREHEAT OVEN TO 400°F THOROUGHLY BLEND ALL
INGREDIENTS AND POUR INTO AN UNBAKED PIE
SHELL. BAKE 20 MINUTES. REDUCE TEMPERATURE
TO 350°F AND BAKE 35 MINUTES LONGER. UN
TIL KNIFE INSERTED COMES OUT CLEAN. COOL
COMPLETELY ON PACK. THEN ENJOY!
WE VALUE YOUR COMMENTS!
CALL 1-800-872-1110. WHEN
CORRESPONDING WITH US, PLEASE
REFER TO THE CODE ON THE LID.

Makes (2 pies)

1 Can condensed sweetener
→ add 1 can water
(milk)

(reg.)
2 5m. cans pumpkin

4 eggs

1t. cinnamon

1/2t. nutmeg

1t. pumpkin seasoning

2t. flour

1t. salt

1 1/2 c brown sugar

Bake 450° - 20min

350° - 35 min.
longer

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