

Pumpkin Pie

1 cup steamed and strained
pumpkin.

$\frac{3}{4}$ to 1 cup light brown sugar

$\frac{1}{2}$ tsp. salt

1 tsp cinnamon

1 tsp ginger

2 eggs, slightly beaten

1 C. hot milk

1 tb orange juice if
desired

Pie Crust

Make a single crust. Bake the crust with
a pan in it as well as under it for 10 minutes
in a hot oven 450°F , just before pouring in
the filling. mix the pumpkin, sugar, salt,

and spices. Add the eggs and then the milk
and the orange juice if used. Pour the
filling into the crust and bake the pie
in a slow oven, 200°F , until filling is set
(^{about} 20 minutes)