



Perfect Pumpkin Pie

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Prep
15 m

Cook
55 m

Ready In
1 h 10 m

Recipe By: Eagle brand

"The one and only! EAGLE BRAND(R) makes this traditional dessert the perfect ending to a Thanksgiving feast."

Ingredients

1 (15 ounce) can pumpkin	1/2 teaspoon ground ginger
1 (14 ounce) can EAGLE BRAND(R) Sweetened Condensed Milk	1/2 teaspoon ground nutmeg
2 large eggs	1/2 teaspoon salt
1 teaspoon ground cinnamon	1 (9 inch) unbaked pie crust

Directions

- 1 Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.
- 2 Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.

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