

**MORE RECIPES
INSIDE LABEL**

Libby's Famous Pumpkin Pie
(Makes one 9-inch deep dish pie)

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| 1 unbaked 9-inch deep dish pie shell
(4-cup volume): refrigerated, frozen
or homemade (For homemade
recipe see inside label). | 3/4 cup granulated sugar |
| 2 eggs | 1/2 teaspoons salt |
| 1 can (16 ounces) LIBBY'S Solid
Pack Pumpkin | 1 teaspoon ground cinnamon |
| | 1/2 teaspoon ground ginger |
| | 1/4 teaspoon ground cloves |
| | 1 can (12 fluid ounces) undiluted
CARNATION® Evaporated Milk |

PREPARE pie shell. Preheat oven to 425° F.

BEAT eggs lightly in large bowl. Stir in remaining ingredients in
order given. Pour into pie shell.*

BAKE for 15 minutes at 425° F. Reduce temperature to 350° F.;
bake for 40 to 50 minutes or until knife inserted near
center comes out clean. Cool on wire rack.

* If using metal or foil pan, bake on preheated *heavy-duty* baking sheet.

FOR 2 SHALLOW PIES, substitute two 9-inch pie shells (2-cup volume). Bake
in preheated 425° F. oven for 15 minutes. Reduce temperature to 350° F.; bake for
20 to 30 minutes or until pies test done.

FOR LOWER FAT/CALORIE PIE, substitute CARNATION Evaporated Lowfat Milk.



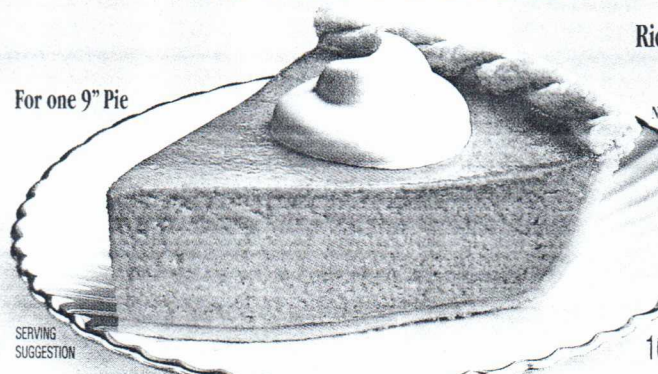
See inside label for more recipes and Libby's Favorite Pumpkin
Recipes Cookbook and Libby's Nutritional Brochure offers.

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Libby's®

SOLID PACK
PUMPKIN
100% NATURAL

For one 9" Pie



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SUGGESTION

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