THE J.M. SMUCKER Co

# Carnation® Classic Pumpkin Pie

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| N/A | N/A | N/A | N/A |

## Ingredients

- 1 9 inch pre-made pie crust
- 1 3/4 cups (425 mL) pumpkin purée
- 1 cup (250 mL) packed brown sugar
- 2 eggs
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour (OR **Robin Hood®** Gluten Free Flour Blend)
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) ground ginger
- 1/2 tsp (2 mL) ground nutmeg
- 1/4 tsp (1 mL) ground cloves
- 1/2 tsp (2 mL) salt
- 1 can (354 mL) **Carnation®** Regular or 2% Evaporated Milk

  2% Evaporated Partly Skimmed Milk

## Directions

**Step 1:**

Whisk together pumpkin purée, sugar, eggs, flour, spices and salt in large bowl until smooth and well combined; gradually whisk in evaporated milk.

**Step 2:**

Fill pie shell with evaporated milk mixture.

**Step 3:**

Bake at 350°F in bottom third of oven for 60 to 70 minutes or until set.

**Step 4:**

Let cool completely on rack.

## Images

