

# Dinah's Kitchen

## Pumpkin Pie

- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon grated orange rind
- 1/4 teaspoon grated lemon rind
- 2 large eggs
- 1 teaspoon vanilla
- 1 can (15 oz.) pumpkin
- 1 can (12 fl. oz.) evaporated milk
- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell

MIX sugar, cinnamon, salt, ginger, cloves, lemon and orange rind in small bowl. Beat eggs in large bowl. Stir in pumpkin, vanilla and sugar-spice mixture. Gradually stir in evaporated milk.

POUR into pie shell that has been lightly dusted with cinnamon.

BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350°; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.