



Uploaded to the VFC Website

▶▶▶ June 2015 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

If Veterans don't help Veterans, who will?

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Pumpkin Pie

- 1 3/4 Cups canned pumpkin
- 1 3/4 Cups sweetened condensed milk
- 2 Large eggs, beaten
- 2/3 Cup firmly packed light brown sugar
- 2 Tbsp sugar
- 1 1/4 Tsp ground cinnamon
- 1/2 Tsp salt
- 1/2 Tsp ground ginger
- 1/2 Tsp ground nutmeg
- 1/4 Tsp ground cloves
- 1 9-inch pie crusts, unbaked

- 1) Combine pumpkin and remaining ingredients in a large bowl; beat at medium speed with an electric mixer 2 minutes.
- 2) Pour into prepared piecrust.
- 3) Bake at 425 degrees for 15 minutes.
- 4) Reduce heat to 350 degrees; bake 50 additional minutes or until a knife inserted in center comes out clean.
- 5) Cool on a wire rack.

Makes 6 Servings

