

Pumpkin Pie

Grandma Grimm & Aunt Anne

2 eggs,
2/3 c brown sugar,
½ tsp salt,
1 ½ c pumpkin,
2 c scalded milk,
1 ¼ tsp pumpkin pie spice **OR:**
½ tsp ginger, ½ tsp cinnamon, and ¼ tsp
nutmeg.

Beat eggs slightly and beat in sugar, spices, salt, and pumpkin to egg mixture. Gradually beat in scalded milk so that eggs don't curdle.

Turn into an unbaked pie shell and place in a hot oven at 450 for about 10 – 15 minutes. Then lower temp to 350 and bake until set – about 20 – 30 minutes longer.