**Traditional Pumpkin Pie**

**Part 1:**

3/4 cup granulated sugar

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

2 large eggs

15 oz. Pumpkin

1 can (12 fl. oz.) Evaporated Milk

1 unbaked pie shell

**INSTRUCTIONS**

1. Preheat oven to 425.
2. Mix sugar, cinnamon, salt, ginger, nutmeg, and cloves in small bowl.
3. Beat eggs in a separate large bowl.
4. Add the pumpkin and sugar-spice mixture into the bowl with the eggs and mix.
5. Gradually stir in evaporated milk.
6. Pour into pie shell.
7. **If your group is making more than 1 pie at a time, you must bake all the pies at the same time!** **Do not try and bake them one at a time.**
8. Bake at 425 for 15 minutes.
9. Turn the oven down to 350 and bake for another 40-50 minutes, or until a toothpick inserted in the middle comes out clean.
10. Set aside to cool.