

Mom's Pumpkin Pie

Pumpkin Pie is a must for Thanksgiving. This old recipe from my Mother, Evelyn Cooper, is not too spicy and has a custard texture.

2 eggs

1/2 cup sugar

dash of salt

1 tsp. vanilla

1/2 cup evaporated milk

1-1/2 to 2 cups pumpkin

2 Tb. butter, melted

1-1/2 tb. all-purpose flour

1 Tb. water

1 tsp. Cinnamon

1 unbaked pie shell (9 inches)



In a large bowl, beat eggs until yolks and whites are blended.

Add sugar, salt and vanilla.

Mix thoroughly.

Add milk, pumpkin and butter.

Mix flour and water to make paste and add to mixture.

Pour into unbaked pie shell.

Sprinkle top of pie with Cinnamon.

Bake in preheat 425 degree oven for 10 to 12 minutes or until crust turns lightly brown.

Reduce oven to 350 degrees and bake 30 minutes longer or until a knife inserted near the center comes out clean.

Cool to room temperature. Refrigerate leftovers.

Yield: 6 to 8 servings.