

# Marie's Pumpkin Pie

Makes 2 pies, 16 servings

3/4 cup sugar  
3/4 cup brown sugar  
1 tsp. salt  
2 tsp. cinnamon  
1 tsp. nutmeg  
1/2 tsp. cloves (optional)

6 eggs  
1 can (29 oz.) Libby's Solid Pack Pumpkin  
1 can (12 oz.) evaporated milk  
1-3/4 cups whole milk or 2% milk  
2 unbaked 9-inch deep-dish pie shells

## Prepare

In a small bowl, mix the sugars and spices—the first six ingredients.  
In a large bowl, beat the eggs.

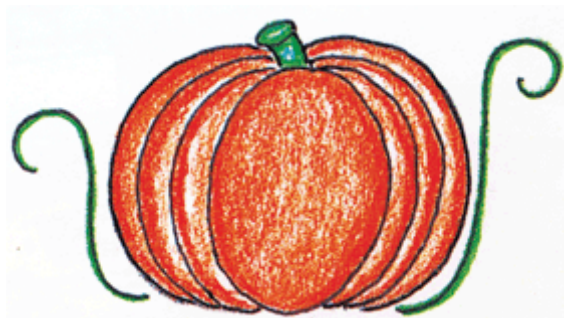
**Combine and stir** the pumpkin, sugar-spice mixture, and eggs in the large bowl. Gradually stir in the evaporated milk and milk.

**Pour** into the pie shells. (There will be extra. Marie usually made another little pie. I pour the mixture into custard cups.)

**Bake** in preheated 425°F. oven for 15 minutes.

Reduce the temperature to 350°F. and bake 40 to 50 minutes or until knife inserted near center comes out clean.

Cool on wire rack for 2 hours. Serve immediately or refrigerate.



Recipe by Marie Hablitzel, coauthor of the *Draw-Write-Now*<sup>®</sup> series.

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<http://www.drawyourworld.com/blog/maries-pumpkin-pie-recipe.html>