

# Pumpkin Pies

$\frac{3}{4}$  cup brown sugar  
2 teaspoons cinnamon  
1 teaspoon ginger  
 $\frac{1}{2}$  teaspoon nutmeg

2 eggs, beaten  
 $1\frac{3}{4}$  cup pumpkin puree  
1. can evaporated milk

Preheat oven to 425 degrees. Prepare pie shell. Mix sugar and spices in a large bowl. Stir in pumpkin and eggs. Gradually stir in evaporated milk. Pour into pie shell. Bake at 425 degrees for 15 minutes. Reduce temperature to 350 and bake for 40 to 50 minutes or until a knife inserted in the middle comes out clean. Cool on a wire rack.

Enjoy!