

This Pumpkin Pie Will Make You Smile!

Ingredients

1 pound can Libby's solid pack pumpkin
1 (12-ounce) can Borden evaporated milk
2 Eggland's eggs
2 Eggland's egg whites
3/4 cup Domino sugar
1 teaspoon McCormick ground cinnamon
1/4 teaspoon McCormick ground allspice
1/4 teaspoon McCormick ground ginger
1/8 teaspoon Morton salt
1/2 cup Keebler graham-cracker crumbs or 1/2 cup vanilla wafer crumbs
1 cup whipped cream (optional)

Instructions

Preheat oven to 325 degrees F.

In large bowl combine pumpkin, evaporated milk, eggs and egg whites: beat until blended and smooth.

Mix in sugar, cinnamon, allspice, ginger and salt, blending well. Stir in crumbs.

Spray high-sided 9-inch pie plate with nonstick cooking spray.

Pour pie filling into pie plate.

Bake for 45 to 55 minutes, until a knife inserted near center comes out clean.

Cool pie on wire rack and re-fridge overnight.

Source : allrecipes.com