Kids Creative Adventures Recipe

# Pumpkin Pie

Pre heat oven to 425

**Ingredients:**

1 can of pumpkin (29 0z)
2  16 oz cans sweetened condensed milk
2 Cups evaporated milk
4 large eggs
1 teaspoon salt
2 teaspoon ground ginger
1 teaspoon ground cinnamon
2 unbaked 9 inch deep dish pie shells
1 box of pie dough (for top decorations)

**Mix** –dry ingredients in a bowl.
Beat eggs till combined and add to bowl.
Stir in pumpkin and slowly mix in milk.
Pour into pie shells-any extra mixture can be poured into ramekins.
Reduce oven temperature to 350
Bake for 35-45 minutes or until toothpick come out clean.
Cool for 2 hours.

Top your masterpiece with whipped cream
Shave a little chocolate on top if you like.