**Pumpkin Pies**

**Please bring 2 pies**

**(This recipe makes 2 pies)**

**Filling**

1 c. granulated sugar

1 c. brown sugar

2 T. flour-all purpose

1 tsp. salt

2 tsp. ground ginger

2 tsp. ground cinnamon

1 tsp. nutmeg

¼ tsp. ground cloves

6 large eggs, beaten

4 cups (or two 15 oz. cans) pumpkin

2 1/2c. light cream or evaporated milk

**Crust**

Use your favorite single pie crust recipe or a box of

store bought pie crusts.

* In a large mixing bowl, whisk the sugars,

flour, salt and spices.

* In separate bowl, beat eggs, pumpkin, and

cream or evaporated milk. Whisk into dry

 ingredients.

* Lightly grease 9” disposable pie pans that

are at least 1 ½” deep. Transfer dough to .

 pan. Crimp the edges and refrigerate crust

 while oven preheats to 400.

* Place pie pans on baking sheet and pour

filling in unbaked crust.

* Bake 45-50 minutes until filling is set 2”

from edge. Center will still be wobbly.

\*\*Two store bought pies are fine also. Please do

Not bring any pies with nuts.

**Note**: *Please bring your* ***HOT food*** *on Sunday morning, November 12th to the loading dock behind the CLC between 8:45am-10:15am.* *A volunteer will be outside to take it from you as you drive up. You will not need to get out of the car.*

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