Pumpkin Pie

3/4 cup granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 large eggs
1 can (15 oz.) 100% Pure Pumpkin
1 can (12 fl. oz.) Evaporated Milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell
Whipped cream (optional)

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Decorate shell edging as desired. Pour into pie shell.

Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream if desired.

Yields 8 servings.

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