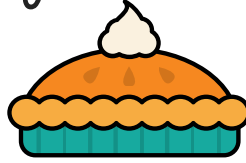


Pumpkin Pie



3/4 c. sugar
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. ground ginger
1/4 tsp. ground cloves
2 large eggs
1 (15 oz.) can Libby's Pumpkin
1 (12 fl. oz.) can evaporated milk
1 unbaked 9" pie shell
Cool Whip

Mix sugar, cinnamon, salt ginger and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell. Bake in preheated 425F oven for 15 minutes. Reduce temperature to 350F; bake for 40-50 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 before serving.