

MOTHER LINDA'S PUMPKIN PIE



Maple sugar makes this pie just sweet enough. This recipe makes two 10-inch deep-dish pies, one for your family and one for a friend's.

- 6 eggs
- 1 16-oz. can pumpkin
- 1 28-oz. can pumpkin
- 2 ½ cups [maple sugar](#)
- 1 ½ tsp. salt
- 1 tbsp. cinnamon
- 1 ½ tsp. ginger
- ¾ tsp. cloves
- 3 12-oz. cans evaporated milk
- [Pie crust](#) for two 10-inch pies

Beat eggs; add pumpkin and mix lightly. Add maple sugar, salt, and spices. Mix again. Add evaporated milk and mix well on low speed. Pour into two prepared 10-inch pie crusts. Bake at 425°F until crust just starts to turn golden. Quickly reduce heat to 350°F and cook for an additional 50 minutes, or until knife inserted in the center comes out clean. Remove and cool on a wire rack.