

Pumpkin Pie

1½ cups canned or mashed cooked pumpkin	¼ to ½* teaspoon nutmeg
¾ cup sugar	¼ to ½* teaspoon cloves
½ teaspoon salt	3 slightly beaten eggs
½ to 1* teaspoon ginger	1¼ cups milk
1 to 1¼* teaspoons cinnamon	1 6-ounce can (2/3 cup) evaporated milk
	1 recipe plain pastry

Thoroughly combine pumpkin, sugar, salt, and spices. Add eggs, milk, and evaporated milk; blend. Pour into 10" pastry-lined piepan (have edges crimped high). Bake in hot oven (400°F) 50 minutes or until knife, inserted halfway between center and edge, comes out clean.

* Note variation in spice. Use first measurement for golden, mildly spiced pie; use starred measure for richly spiced pie.

Pecan-Pumpkin Pie: Sprinkle Pumpkin Pie with 3 tablespoons chopped pecans before baking.

Wet Bottom Shoofly Pie

Crumb Topping

4 cups flour	½ teaspoon mixed spices: salt, nutmeg,
1 cup brown sugar	ginger, cloves, cinnamon, mace
½ cup shortening (no butter)	

Combine ingredients together to form crumb mixture for pie topping.

Syrup Filling

1 cup dark molasses
1 cup hot water – and 1 level teaspoon soda dissolved in the boiling water
3 eggs

Stir Syrup Filling ingredients together and let cool. Have two 9" unbaked pie shells ready. Pour syrup filling in crusts, dividing portions equally. Sprinkle crumb topping over syrup mixture, dividing topping equally between the shells. Leave a little "air" in the center of the pies to allow for expansion and to prevent mixture from "boiling over." Bake 1 hour and 10 minutes in 350°F oven.