Yield: 20 pieces

Ingredients:
Crust:
1 cup butter (2 blocks)
½ cup white sugar
3 cups flour

Filling:
1 can (29 ounces) pumpkin
1½ cups white sugar
4 eggs
2 (12 ounces) cans of lowfat evaporated milk
½ teaspoon ginger
½ teaspoon cloves
1 teaspoon salt
1 teaspoon cinnamon

Directions for crust:
1. In a medium bowl, CREAM butter and sugar.
2. ADD flour and MIX well.
3. PRESS mixture evenly into a 9x13 pan.

Directions for filling:
1. PREHEAT oven to 425°F.
2. In a large bowl, MIX pumpkin and sugar thoroughly.
3. ADD eggs, evaporated milk, ginger, cloves, salt, and cinnamon to pumpkin mixture and MIX well.
4. POUR pumpkin mixture into crust.
5. BAKE for 15 minutes at 425°F.
6. REDUCE heat to 350°F.
7. BAKE for 55 minutes or until done.
8. INSERT a toothpick or butter knife to test for doneness.
   (The toothpick/knife should come out clean.)
Equipment
- Oven
- Mixing bowls
- 9x13 pan
- Toothpick or knife
- Measuring cups
- Measuring spoons
- Plates and forks

* Always practice safe food handling techniques. Refer to Food Safety section.