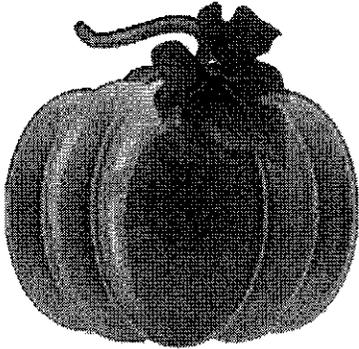


Libby's Famous Pumpkin Pie

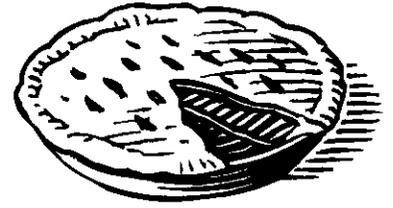


425° - 15min. &
350° - 55 min.
Makes 1 pie / 8 servings

1. Take 9" unbaked pie shell.
2. Mix together in large bowl:
 - ¾ cup sugar
 - ½ tsp. salt
 - 1 tsp. cinnamon ***
 - ½ tsp. ground ginger ***
 - ¼ tsp. ground cloves ***
 - 2 large eggs
 - 1 can (15oz) 100% Pure Pumpkin
 - 1 can (12oz) evaporated milk
3. Pour into pie shell.
4. Bake at 425° for 15 minutes. Reduce heat to 350° and bake for additional 55 minutes.

*** 1 ¾ tsp. pumpkin pie spice may be substituted for cinnamon, ginger and cloves.

APPLE PIE



350°
50-60 minutes

1. Line a 9" pie pan with a plain pastry.
2. Peel, core and slice 5-6 tart apples (about 3 cups).
3. In a separate mixing bowl, mix together
2/3 c sugar
2 t cinnamon
2 T flour
2 T butter
4. Toss mixture together with apples.
5. Place apples evenly in the pie pan, piling them slightly higher in the center.
6. Cover the pie with either an upper crust, finishing the edges and cutting decorative holes in the top or a crumb topping.

Crumb Topping

1. Combine:
1/2 c flour
1/4 c sugar
1/4 t cinnamon
2 Tbsp. brown sugar
1/4 t salt
2. Cut in (pastry blender) 3 T butter
3. Sprinkle crumb topping over fruit and bake.