

## Libby's Famous Pumpkin Pie Recipe For 2 Pies

\*I can't (29 oz.) Libby's

**1½ cups sugar**

**2 teaspoons ground cinnamon**

*1/2 teaspoon ground cloves*

2 9-inch unbaked homemade pie  
shells with high fluted edge\*

Preheat oven to 425°F. Combine filling ingredients in order given; divide evenly into pie shells. Bake 15 minutes. Reduce temperature to 350°F. and bake an additional 45 minutes or until knife inserted near center of each pie comes out clean. Cool; garnish, if desired, with whipped topping. Yields 2 (9-inch) pies.

\*If **REGULAR 9" FROZEN pie shells** are substituted, recipe fills **4** (bake in two batches). Slightly thaw pie shells while combining other ingredients. Preheat cookie sheet while preheating oven to 375°F. Bake 2 pies on cookie sheet 45 minutes or until pies test done as directed above. Repeat with remaining 2 pies.

**\*If DEEP DISH 9" FROZEN pie shells are substituted, recipe fills 2.** Let shell thaw 20 minutes, then recrimp edge to stand ½-inch above rim. Preheat cookie sheet while preheating oven to 375°F. Bake 70 minutes or until pies test done as noted above.

**For ONE pie, follow above recipe but divide all ingredients in HALF (half of one 29 oz. can measures 1½ cups). Mix and bake as suggested.**