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# Paradise Pumpkin Pie II

Linda Lenkowski

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**1 package (8 ounce) cream cheese, softened**

**1/4 cup sugar**

**1/2 teaspoon vanilla**

**1 egg**

**1 nine-inch unbaked pastry shell**

**1 1/4 cups canned or cooked pumpkin**

**1/2 cup sugar**

**1 teaspoon cinnamon**

**1/4 teaspoon ginger**

**1/4 teaspoon nutmeg**

**dash salt**

**1 cup evaporated milk**

**2 eggs, slightly beaten**

Preheat the oven to 350 degrees.

In a bowl, combine the cream cheese, sugar and vanilla, mixing until blended. Add the eggs, mix well. Spread onto the bottom of the pie shell.

In a bowl, combine the pumpkin, sugar, cinnamon, ginger, nutmeg, salt, evaporated milk and eggs. Mix well. Carefully, pour over the cream cheese mixture.

Bake for one hour and 5 minutes or until done. Cool.

## Dessert

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*Per Serving (excluding unknown items): 1968 Calories; 115g Fat (52.0% calories from fat); 54g Protein; 186g Carbohydrate; 1g Dietary Fiber; 965mg Cholesterol; 1165mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 2 Non-Fat Milk; 19 1/2 Fat; 10 Other Carbohydrates.*