

## Pies

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# Pumpkin Pie - Classic Karo

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**Servings: 8**

**1/2 cup Sugar**

**1/2 teaspoon salt**

**1 teaspoon ground cinnamon**

**1/2 teaspoon ground ginger**

**1/8 teaspoon ground clove**

**2 eggs**

**1/2 cup Karo Light or Dark Corn Syrup**

**1 can (15 oz) pumpkin**

**1 can (12 oz) evaporated milk**

**1 (9-inch) deep dish pie crust, unbaked**

Mix sugar, salt, and spices in a bowl. Add eggs and beat slightly. Add remaining ingredients; blend well. Pour pumpkin filling into pie crust.

Bake at 425 degrees for 15 minutes; reduce oven temperature to 350 degrees and continue baking for 40 to 50 minutes, or until knife inserted in pie center comes out clean.

Cool a minimum of two hours before serving.

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Per Serving (excluding unknown items): 114 Calories; 4g Fat (28.3% calories from fat); 4g Protein; 17g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 185mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 1/2 Fat; 1 Other Carbohydrates.