

NEW ENGLAND PUMPKIN PIE

1 can pumpkin	1 1/2 cup milk
1 tablespoon cornstarch	1 cup sugar
1/2 tsp. cinnamon	1/8 cup (2 T.) molasses
1/2 tsp. ground ginger	2 eggs
1/2 tsp. nutmeg	(optional) dash lemon juice
1/2 tsp. salt	1 1/2 tablespoon melted butter

You can do this whole thing in the blender. Mix pumpkin, cornstarch, spices, salt, milk, sugar, molasses and eggs together, blend. Add melted butter at the end. Preheat over to 450°. Place lined pie plate (Jiffy is the best mix) on the rack, pour the filling in. Bake 15 min. at 450°, then 50 min. at 350°.

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