

Perfect Pumpkin Pie



Mrs. Yoder's
KITCHEN

1 (15 oz.) can or 2 c Cooked or Frozen Pumpkin
1 (14 oz.) can - sweetened condensed milk
2 - eggs
1 tsp - cinnamon
1/2 tsp - ginger
1/2 tsp - nutmeg
1/2 tsp - salt
9" - unbaked pie crust

Streusel Topping:

1/2 c - brown sugar
1/2 c - flour
1/4 c - butter

Preheat oven to 425°. In large bowl combine pumpkin, milk, eggs, spices and salt. Mix well; pour into prepared pie crust. Bake 15 minutes. Reduce heat to 350° and continue baking 35-40 minutes. Mix streusel topping in medium bowl. Combine brown sugar and flour. Cut in 1/4 c. cold butter until crumbly. After pie has baked 30 minutes at 350°, spread streusel topping evenly over top. Bake 10 minutes.