SUZANNE'S OLD FASHIONED PUMPKIN PIE RECIPE

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INGREDIENTS

1 3/4 CUPS PUMPKIN PULP PURÉE OR 1 CUP PUMPKIN PURÉE
1/2 CUP GRAN ' CREAM OR 1 TBSP BUTTER
1/2 CUP EVAPORATED MILK
1/2 CUP PACKED DARK BROWN SUGAR
3/4 CUP GRAN ' SUGAR
1/2 TSP BAKING SODA
1/2 TSP SALT
3/4 TSP GROUND CINNAMON
1/4 TSP GROUND NUTMEG
1/4 TSP GROUND CLOVES

Mix egg yolks with sugar, cinnamon, nutmeg, and cloves before adding to pumpkin mixture. Bake at 425°F for 15 minutes then reduce heat to 350°F and cook for an additional 40 minutes. Serve warm or cold.
Method

1. Preheat oven to 425°F.
2. Mix sugar, salt, spices, and lemon zest in a large bowl. Add to
   well-beaten egg yolks. Stir in wet ingredients into batter until
   well incorporated.
3. Pour into pie shell and bake on lower rack in
   preheated oven. Bake 10-15 minutes, or until a
   knife inserted near crust comes out clean.
4. Cool on a wire rack.

Note: The pie will collapse as it cools. Serve it chilled.
SMALL-PIECE SUG AR CUPcake

1. Preheat oven to 350°F. Line a 12-cup muffin pan with paper cups or use a large muffin pan and grease it.
2. Mix all ingredients in a mixing bowl until well combined. Divide into the prepared muffin cups.
3. Bake for 15-20 minutes or until a toothpick inserted into the center comes out clean.
4. Remove from pan and let cool on a wire rack. Serve warm.

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SPECIAL SYMBOLS LIST

UNIFIED STANDARDS SYMBOLS TO USE IN DOCUMENT. IF NOT USED ONCE, EACH SYMBOL IS PRINTED BY A DOT LOCATOR IN

- UPPERCASE MODE INDICATOR
- SIMPLE NUMBER INDICATOR
- SIMPLE TRANSCRIPTION MODE INDICATOR
- SIMPLE TRANSCRIPTION NOT INDICATOR
- DEGREE SIGN
- CIRCUMFLEX ABOVE FOLLOW BY
- CLOSE PARENTHESIS FOLLOW BY
- OPEN PARENTHESIS
- EVENT HIGHLIGHT
- CLOSING PARENTHESES
- CAPITERS MODE INDICATOR
- CAPS
- CAPITALIZATION IN INDICATOR
- CAPITALIZING PASSAGE INDICATOR
