



### PUMPKIN MERINGUE PIE

1 1/2 cups pumpkin  
1/2 cup sugar  
1 1/2 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1/8 teaspoon cloves  
1/2 teaspoon salt

3 eggs, separated  
1 cup evaporated milk

Unbaked 10 inch pie shell  
1/4 cup sugar

Combine the first 6 ingredients, mix well. Add the egg yolks, stirring until well blended, then add the evaporated milk. Pour into the unbaked pie shell. Bake in a preheated 400 degrees F. oven for 35 minutes or until inserted knife comes out clean. Remove pie. Increase the oven temp to 425 degrees F. To make the meringue, beat the egg whites with a pinch of salt in a bowl, with an electric mixer on high, until foamy. Gradually add the sugar, beating well after each addition. Continue beating until stiff, glossy peaks form.

Pile on pie and bake until golden brown, about 7 minutes.

