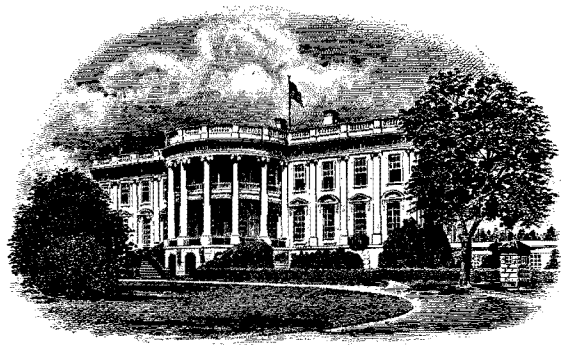




PUMPKIN PIE

(Serves 8)

1 partially baked 10-inch crust	1 (1 lb.) can pumpkin
1-1/4 cups sugar	4 eggs
5 tablespoons plus 1 teaspoon flour	3 cups milk
pinch salt	1-1/4 teaspoon vanilla
1/2 teaspoon allspice	1 tablespoon molasses
1/3 teaspoon ginger	2 tablespoons plus 2 tea- spoons melted butter

Line the unbaked pie crust with brown paper to come up above the sides. Fill the center with uncooked rice or beans (something to weight it down) and bake the crust for 15 minutes at 375 degrees. Meanwhile blend the sugar, flour, salt, allspice and ginger. Stir in the pumpkin and beat in the eggs. Blend the milk and vanilla thoroughly into the mixture and stir in the molasses and melted butter. Remove the paper and rice from the pie shell and pour in the pumpkin filling. Bake at 375 degrees for about 40 minutes, until the custard is set.