

Pumpkin Pie

- 1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 2 large eggs
- 1 (15 oz.) can pumpkin (about 2 cups)
- 1/2 teaspoon salt
- 1 (9-inch) unbaked pie crust

HEAT oven to 425°F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust.

BAKE 15 minutes. Reduce oven temperature to 350°F; bake an additional 35 to 40 minutes or until knife inserted 1-inch from crust comes out clean. Cool. Garnish as desired with whipped cream or streusel topping.

STREUSEL TOPPING: COMBINE 1 cup packed brown sugar, 1/4 cup flour, 1/2 tsp pumpkin pie spice, 1 1/2 cups pecan halves and pieces in medium bowl. Stir in 1/4 cup melted butter. After pie has baked 30 minutes at 350°F, sprinkle evenly over top. Bake an additional 10 minutes.