

Mennonite Pumpkin Pie
By: RuthAnn Zimmerman

Makes 3, 9" pies

3 cups pumpkin puree

3 eggs

1 cup white sugar

1 cup brown sugar

1 tsp salt

1 tsp nutmeg

1 tsp vanilla

1/2 cup flour

1 quart of milk

Put all into blender, blend until all mixed together, pour into unbaked pie shells.

bake at 350F for 60-75 minutes or until pies seem firm and slightly cracked over the top. I set my timer for 60 minutes and then start checking them for firmness.

You can bake these a few weeks before your event and freeze them. Thaw in refrigerator for 24 hours before serving. Top with Whipped cream!!

