

Baked Desserts

Pumpkin Pie with Whipped Cinnamon Cream

1 ½ cups	Sugar
1 tsp	Salt
2 tsp	Ground Cinnamon
1 tsp	Ground Ginger
½ tsp	Ground Cloves
4 large	Eggs
2 cups	Pumpkin
1 ½ cups	Evaporated Milk
2	Unbaked Pie Shells

- Preheat oven to 425 degrees.

- Mix sugar, salt, cinnamon, ginger and cloves together. Beat eggs in a separate large bowl, stir in pumpkin and sugar/spice mixture. Slowly add evaporated milk. Pour into unbaked pie shells. Bake for 15 minutes at 425 degrees and then reduce heat to 350 degrees and bake for 40 to 50 minutes or until knife inserted in the middle of pie comes out clean. Let cool for 2 hours.

Whipped Cinnamon Cream

1 Pint	Whipping Cream
1 cup	Lyons Cinnamon Designer Dessert Sauce (#2636)

- Whip cream until a firm peak forms.
Add cinnamon sauce and whip until well incorporated.

