GF Pumpkin Pie

425 degrees

1 can evaporated milk

¾c sugar

1t cinnamon

½t salt

½t ginger

¼t cloves

2 eggs

2c pumpkin

**Topping:**

1 stick butter

1c oats

1c brown sugar

1c walnuts

In small bowl mix sugar and spices. Beat eggs in large mixing bowl. Stir pumpkin and sugar mix into eggs; gently mix in evaporated milk. Pour into greased 9” pie dish.

Bake at 425\* for 15min.

Meanwhile blend topping ingredients in food processor. Gently add topping to pie after 15min. then reduce the temperature to 350\* and bake 40-50min. or until almost set. Pie will finish setting as it cools.