



# ORCHARD HONEY PUMPKIN PIE

## Ingredients

Pastry for a double-crust pie

1 can (15 oz.) solid-pack  
pumpkin

1/2 cup Ridgetop honey

1 tsp. ground cinnamon

1/2 tsp. salt

1/2 tsp. ground ginger

1/4 tsp. ground nutmeg

1/8 tsp. ground cloves

3 eggs, beaten

1 can evaporated milk

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## Instructions

1. Preheat oven to 375 degrees. Line a 9 inch pie plate with bottom pastry. Trim and flute edges; set aside.
2. In a bowl, combine the pumpkin, honey, cinnamon, salt, ginger, nutmeg and cloves.
3. In another bowl, mix together the eggs and milk. Gradually add to pumpkin mixture. Pour into crust. Bake for 50 minutes.
4. From the remaining pastry, cut out leaves and acorns. Place on a cookie sheet. Bake 8-10 minutes or until golden brown.
5. Arrange leaves on baked pie, serve and enjoy!