PARADISE PUMPKIN PIE

By Gertrude Rowlee

From the recipe file of Clyo Dickson

Contributed by Mel & Dianne Hurley

(THERON)

INGREDIENTS;
1 8 oz package cream cheese

¼ cup sugar

½ tsp vanilla

1 egg

9 inch unbaked pastry shell

1 ¼ canned or cooked pumpkin

½ cup sugar

1 tsp cinnamon

¼ tsp ginger

¼ tsp nutmeg

Dash of salt

1 cup evaporated milk

2 eggs slightly beaten

DIRECTIONS:

Heat oven to 350 degrees F

Combine softened cream cheese, sugar and vanilla, mixing until well-blended.

Add eggs, mix well.

Spread onto bottom of pastry shell

Come remaining ingredients. Mix well.

Carefully pour over cream cheese mixture.

Bake for 1 hour and 5 minutes

This recipe is a keeper. I don’t recall Grandma making this particular recipe, but if it came from Grandma’s recipe file, you knew it was always good (and this one is no exception) Grandma belonged to her church’s circle and several other ladies’ groups, so was always looking for good recipes. Paradise pumpkin pie was clipped out of a newspaper and sent to her from her brother Clair McLain—date, Feb 22, 1977. Aunt Clyo Dickson (dau. Of Theron) shared this recipe with me for the pumpkin pie contest at this year’s Russell Reunion.

Dianne