

America's Finest Pumpkin Pie Recipe (Makes one 9" pie)

- 1 (9oz) Pastry Shell
- 2 eggs, lightly beaten
- 1 can (425g) America's Finest Solid Pack Pumpkin
- 3/4 cup (6oz) granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 pint Evaporated Milk

- Pre-heat oven to 220°C, 425°F, Gas Mark 7.
- Roll out pastry to line a 9 inch, deep flan tin.
- Chill
- Bake for 10-15 minutes.
- Reduce oven to 180°C, 350°F, Gas Mark 4.
- Combine filling ingredients together and pour into pastry shell.
- Bake for 40-50 minutes or until a knife inserted near the center comes out clean.
- Allow to cool

STORAGE: Once opened, keep refrigerated and use within 5 days.

Product of USA
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GFT RETAIL (UK) LTD, PO BOX 477,
WALTON ON THAMES, KT12 5XE



SOLID PACK PUMPKIN



100%
Natural

For one
9" pie



425g



NUTRITIONAL INFORMATION

Typical Values	Per 100g
Energy	170kJ 40 kcal
Fat	0.4g
of which saturates	0.15g
Carbohydrates	7.4g
of which sugars	3.3g
Protein	1.7g
Salt	0.01g

INGREDIENTS: Pumpkin



BEST BEFORE: SEE END OF CAN



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TRIM: 9.625" X 4.0625"
.5" RHGL DATE: SEPT 18 2019
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FOODS

