

## Pumpkin Pie with Orange Bitters



### INGREDIENTS

*2/3 cup sugar\**

*1/2 tsp. salt*

*1 tsp. ground cinnamon*

*1/2 tsp. ground ginger. Dash each ground nutmeg and cloves\**

*2 large eggs*

*1 can (15 oz.) pure pumpkin puree*

*2 tsp. ANGOSTURA® orange bitters\**

*1/4 tsp. vanilla extract\**

*1 can (12 fl. oz.) evaporated milk*

*1 unbaked 9" deep-dish pie shell (4-cup volume)*

Makes 8 servings

### METHOD

Preheat oven to 425°F. In a small bowl, mix sugar with salt and spices. Beat eggs in a large bowl. Stir in pumpkin, ANGOSTURA® orange bitters, vanilla, and sugar mixture. Gradually stir in evaporated milk. Pour into pie crust; bake 15 minutes. Reduce temperature to 350°F. Bake 40-50 minutes or until a knife inserted near center comes out clean. Cool pie on wire rack for 2 hours. Serve immediately or refrigerate.

\* Kitchen Tips:

Ingredients with asterisks are my personal variations to the Libby's canned pumpkin label recipe. Use the label recipe as is, or your own favorite recipe. The real game changer is ANGOSTURA® orange bitters.

Try adding fresh orange zest along with ANGOSTURA® orange bitters.

Recipe by Rita Held