EASY PUMPKIN PIE

INGREDIENTS :

2 refrigerated pie crusts
1 (29 oz) can pure pumpkin (NOT pumpkin pie filling)
1 (14 oz) can sweetened condensed milk
1 (12 oz) can evaporated milk
4 large eggs
2 tsp cinnamon
2 tsp pumpkin pie spice
2 tsp vanilla
1/2 tsp salt

DIRECTIONS:

1. *Preheat oven to 425 degrees F.*
2. *Following directions on pie crust packaging, prepare pie crusts. Set aside to make pumpkin pie filling.*
3. *In a large bowl, whisk together eggs, then add pumpkin, full can sweetened condensed milk and approximately 2/3-3/4 can of the evaporated milk (you can use the entire can, I prefer a more solid pumpkin pie, thus do not use the entire can). Stir well to combine. Add in cinnamon, pumpkin pie spice, vanilla and salt. Stir well to combine.*
4. *Carefully pour mixture into into pie shells. Place pies in oven and bake for 15 minutes at 425 degrees F, then reduce the temperature to 350 degrees. Bake for an additional 35-45 minutes or until a knife inserted into the center of a pie comes out clean. Remove from oven and allow to cool for two hours. Serve immediately or refrigerate. Store in refrigerator.*