

Walnut Pumpkin Pie

1 ready crust	$1\frac{1}{4}$ tsp. cinnamon
1 15oz. pumpkin	$\frac{1}{2}$ tsp. ginger, nutmeg & salt
1 Eagle Brand milk	$\frac{1}{4}$ cup packed brown sugar
1 egg	2 tabs. cold margarine
2 tabs flour	$\frac{3}{4}$ c. chopped walnuts

In a bowl combine pumpkin, milk, egg, $\frac{3}{4}$ tsp, cinnamon, ginger, nutmeg & salt. Mix well.

Put in pie crust & bake 15 mins. 425° Remove
Reduce oven to 350° .

In a bowl combine sugar, flour & $\frac{1}{2}$ tsp. cinnamon
Cut in margarine until crumbly. Stir in walnuts
over pie evenly. Bake 40 mins.