American Pumpkin Pie Custard

**Ingredients:**

2 cups cooked, mashed pumpkin  
2 eggs lightly beaten  
1 1/2 cups evaporated milk  
1/2 cup sugar  
1 tsp cinnamon  
1/2 tsp ground ginger  
1/4 tsp ground cloves  
1/2 tsp salt

**Method:**

Turn oven on to 200°C.  
Combine ingredients blending well.  
Pour into rectangular baking dish.  
Bake for 40 minutes or until set.

(Note: to use this filling for Pumpkin Pie, use sweet, shortcrust pastry to line a 22cm flan dish. Pour in filling as bake at 200°C for approximately 40 minutes.)