

Pumpkin Ricotta Pie

- 2 eggs
- 1 cup ricotta cheese
- 1 16-ounce can pumpkin
- $\frac{3}{4}$ cup light brown sugar, firmly packed
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ teaspoons pumpkin pie spice
- 1 teaspoon vanilla
- 1 small can ($5\frac{1}{3}$ -ounces) evaporated milk
- 1 nine-inch unbaked pie shell

Preheat oven to 375 degrees. Beat eggs lightly on large bowl; beat in cheese until smooth. Stir in remaining ingredients until well-blended. Pour into prepared pastry shell and bake 45 minutes. Cool completely before serving.