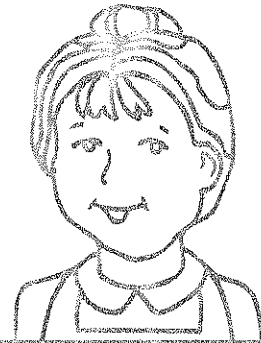


Recipe Readin'

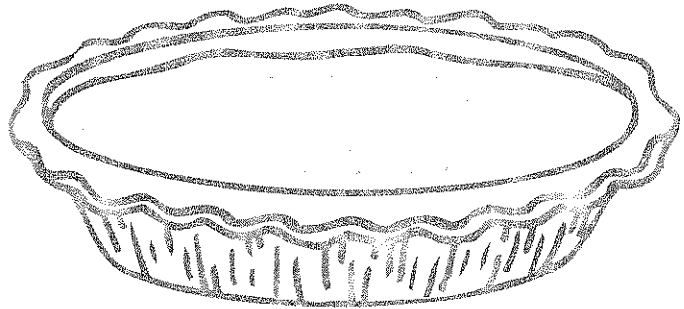
Grandma Edna has decided to give you her top secret pumpkin pie recipe! But first, you must prove to Grandma that you can read a recipe. Read the recipe below; then answer the questions that follow.



Perfect Pumpkin Pie

Ingredients:

- 1 unbaked 9" deep-dish pie shell
- 2 eggs
- 1 can (16 oz.) pumpkin
- $\frac{3}{4}$ c. granulated sugar
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. ground cloves
- 1 can (12 oz.) undiluted evaporated milk



Directions:

Preheat the oven to 425 degrees. Put aside the pie shell. Beat the eggs lightly in a large bowl. Next, stir in the remaining ingredients in the order given. Then pour the mixture into the pie shell. Bake the pie for 15 minutes at 425 degrees.* Reduce the oven temperature to 350 degrees; then bake the pie for 50 minutes or until a knife inserted near the center of the pie comes out clean. Cool the pie on a wire rack.

* If using a metal or foil pie pan, bake on a heavy-duty baking sheet.

1. If you can only buy pumpkin in eight-ounce cans, how many cans will you need? _____
2. If you want to make two pies, how many eggs will you need? _____
3. How much ginger is used in the pie? _____
4. How can you tell if the pie is finished baking? _____
5. At what temperature(s) do you bake the pie? _____
6. How long does it take to bake the pie? _____
7. If you want to make three pies, how long will it take if you bake them one at a time? _____
8. What special instruction should you follow if you are using a metal or foil pie pan? _____
9. If you cut this pie four times, how many people will it serve? _____
10. If you want the pie to serve 12 people, how many cuts will you need to make? _____

Bonus Box: Grandma wants you to double the recipe. Rewrite the ingredients list so that you can do this.

