

Give Thanks To The Host

(NAPSA)—A small token or gift can be the perfect way to show your appreciation to any generous host or hostess this holiday season. Small plants or floral arrangements are always welcome, as are chocolates or a jar of homemade jam. Homemade baked goodies are a warm way to convey your gratitude. The gourmet gifting experts at 1-800-FLOWERS.COM offer the following suggestion for a tasty pumpkin pie:



If you're too busy to bake this holiday, this delectable 4-flavor Harvest Cheesecake Sampler from 1-800-FLOWERS.COM makes a great gift!

- 1 unbaked pie shell**
- $\frac{3}{4}$ cup sugar**
- $\frac{1}{2}$ tsp. salt**
- 2 tsps. pumpkin pie spice**
- 2 eggs**
- 1 15 oz. can pumpkin puree**
- 1 12 oz. can evaporated milk**

Preheat oven to 425°F.

Combine sugar, salt and pumpkin pie spice in a small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and add sugar, salt and spice mixture. Gradually stir in milk. Pour into pie shell.

Bake pie for 15 minutes.

Reduce temperature to 350°F and bake for 40 to 50 minutes or until knife inserted in center comes out clean.

Cool to room temperature and store in refrigerator.

Visit 1-800-flowers.com on the Web for the Harvest Cheesecake Sampler and more great gifting ideas.