Pumpkin Pie

1 1/4 cups granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 teaspoon ground cloves
2 large eggs
1 1/2 cups cooked and pureed pumpkin
1 can evaporated milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell
Whipped cream (optional)

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell. Bake in preheated 220° C oven for 15 minutes. Reduce temperature to 180° C and bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.