

Pumpkin Pie




INGREDIENTS YOU WILL NEED

- Crust*
- 1 CUP FLOUR
 - 1/2 TEASPOON SALT
 - 1/3 CUP + 1 TBS SHORTENING
 - 2 TO 3 TBS COLD WATER
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- 1 TBS SUGAR
- 1/2 CUP WHIPPING CREAM
- 1/4 TSP PUMPKIN PIE SPICE OR GROUND CINNAMON

topping

- Filling*
- 2 EGGS
 - 1/2 CUP SUGAR
 - 1 TSP GROUND CINNAMON
 - 1/2 TSP SALT
 - 1/2 TSP GROUND GINGER
 - 1/8 TSP GROUND CLOVES
 - 1 CAN (15 OZ) PUMPKIN (NOT PUMPKIN PIE MIX)
 - 1 CAN (12 OZ) EVAPORATED MILK
- 

CRUST

MIX FLOUR AND 1/2 TSP SALT. **CUT** IN SHORTENING TIL IT IS SMALL PEAS SIZE PIECES. **ADD** IN WATER 1 TABLESPOON AT A TIME. **SHAPE** DOUGH IN A ROUND DISK & WRAP IN PLASTIC WRAP. CHILL FOR 45 MINS.



Filling

START BY WISKING THE EGGS. THEN ADD IN REMAINING INGREDIENTS. POUR FILLING INTO PIE CRUSTS. COVER CRUST EDGES WITH TIN FOIL.



BAKE

@ 425 FOR 15 MIN. REDUCE TO 350 AND BAKE FOR AN ADDITIONAL 45 MINS. LET COOL 30 MINS THEN CHILL FOR 4 HOURS.




whipped topping BEAT TOPPING INGREDIENTS WITH ELECTRIC MIXER ON HIGH SPEED UNTIL SOFT PEAKS FORM. SERVE ON TOP OF PIE.

enjoy!

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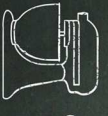
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