

# Pumpkin Pie Recipe

Makes 2 pies



## Pie Crust

- 1/2 cup shortening
- 1/2 cup butter
- 3 cups sifted flour
- 1 tsp salt
- 1 egg
- 5 tbsp water
- 1 tbsp. vinegar

## Filling:

- One 3-5 pound sugar pumpkin or winter squash
- 2/3 cup sugar
- 2/3 cup brown sugar
- 2 tablespoons all purpose flour
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 2 pounds fresh pumpkin puree
- 2 tablespoons molasses (or real maple syrup)
- 3 large eggs
- 1 cup whipping cream (half and half works too)

### Direction: Pie crust

1. Combine butter and shortening into flour and salt.
2. Add egg, water and vinegar.
3. Mix with a fork or slowly in mixer.
4. Combine into ball, refrigerate for an hour.(While you wait make the pumpkin puree and filling)
5. Roll, place in pie dish, add filling

### Pumpkin Puree

1. Roast whole pumpkin in oven at 350 degrees until soft (recommended: poke hole to release steam) Takes about an hour.
2. Let it cool
3. Cut into slices
4. Remove seeds
5. Scoop out pulp leaving rind behind
6. Puree pulp in mixer or food processor until smooth (should look like orange mashed potatoes)

### Filling

1. Place a baking sheet in the oven and preheat to 425°.
2. Whisk first 8 ingredients together in large bowl to blend (sugar, brown sugar, flour, salt, cinnamon, allspice, cloves, ginger)
3. Whisk in pumpkin puree, molasses and eggs, then cream.
4. Pour mixture into pie dough in pie plate.
5. Place pie on preheated baking sheet in oven.
6. Bake for 15 minutes.
7. Reduce heat to 325°F and bake until sides puff and center is just set (40-60 minutes).
8. Let Cool.