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## **Pumpkin Pie**

Prep Time: 45 min. Resting Time: 2 hours Ready in: 3 hours Cooking time: 55 minutes

Servings: 8

### **Here is What You Need:**

- 1 – 15 ounce can sold packed pumpkin
- 1 - 14 ounce can sweetened condensed milk
- 2 large eggs
- 1 ½ teaspoons ground cinnamon
- ½-teaspoon ground ginger
- ½-teaspoon ground nutmeg
- ½-teaspoon table salt

### **Here is How You Do It:**

Make piecrust dough, set aside.

Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Place pie crust on a baking sheet covered in parchment then pour mixture into crust, bake 15 minutes.

Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Serve with fresh whip cream if desired. Store leftovers covered in refrigerator.

### **The Crust**

- 1 1/3 cup all-purpose flour \*\* plus a little extra for rolling
- 1/2-teaspoon salt
- 1-tablespoon sugar
- 1/2 cup unsalted cold butter or ¼ cup unsalted butter + 1/4 cup vegetable shortening
- 3 – 4 tablespoons ice-cold water or orange juice (maybe up to 8 depending on weather)

### **Here is How You Do It:**

Using your hands, rub the first four ingredients together with fingertips until the mixture is crumbly and still has some larger chunks of butter/vegetable shortening. Add to this approx. 3 - 4 tablespoons of ice water or orange juice. Now gently mix the water into flour/butter mixture until a dough is formed.

Note: Depending on weather conditions or on the flour quality you may need to add a little more water or flour to reach the desired dough consistency. Roll it into 1 ball, flatten into disk, wrap it in plastic wrap and let it rest in the refrigerator for about an hour. Once dough is chilled. Cover dough with flour and roll out dough to fit pan on a flat surface. Transfer dough to pan. Pierce bottom of dough with a fork 5 times to provide venting during the baking process. Fill with pumpkin filling above.