



# Pumpkin Pie

## Ingredients

### For the Crust:

- 1½ cups all-purpose flour
- ½ teaspoon salt
- ½ cup cold butter or shortening
- 3 to 4 tablespoons cold water

### For the Filling:

- 2 cups cooked, mashed pie pumpkin
- 1 (12 oz) can evaporated milk
- 2 large eggs, beaten
- ¾ cup packed brown sugar
- ½ teaspoon ground cinnamon (or more to taste)
- ½ teaspoon ground ginger (or more to taste)
- ½ teaspoon ground nutmeg (or more to taste)
- ½ teaspoon salt

## Instructions

1. **Preheat the oven** to 400°F (200°C).

### 2. Make the Crust:

- In a mixing bowl, combine the flour and salt. Cut in the cold butter or shortening using a pastry blender or fork until the mixture resembles coarse crumbs.
- Add water one tablespoon at a time, mixing gently, just until the dough holds together. Avoid overmixing.
- Form the dough into a ball and roll it out on a lightly floured surface to about ⅛-inch thickness.
- Invert a 9-inch pie pan over the dough and cut a circle about 1½ inches larger than the pan.
- Roll the dough onto your rolling pin and gently transfer it to the pie pan. Unroll and press gently into the bottom and sides. Flute or crimp the edges as desired.

### 3. Prepare the Filling:

- In a large bowl, use an electric mixer to beat together the pumpkin, evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg, and salt until smooth and well combined.
- Pour the filling into the prepared crust.

### 4. Bake the Pie:

- Bake in the preheated oven for 40 to 60 minutes, or until a knife inserted 1 inch from the edge comes out clean.
- If the crust edges brown too quickly, cover them with foil halfway through baking.

#### **5. Cool and Serve:**

- Let the pie cool completely at room temperature before slicing. Serve as is, or top with whipped cream.