

Pumpkin Pie

Make pie crust recipe or use a premade pie crust. Make sure there is some extra dough to make decorations on top of pie.

Ingredients:

- 2 cups pumpkin puree
- 2 eggs
- 1 cup brown sugar
- 1 Tablespoon cornstarch
- 1/2 teaspoon salt
- 1 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground or freshly grated nutmeg
- 1/8 teaspoon ground cloves
- 1 cup heavy cream
- 1/4 cup milk

Pie crust:

Preheat oven 375

1. Make Pie crust recipe, place in refrigerator 10 minutes.
2. Roll out excess dough ¼ inch high and use cooking cutters to cut out shapes for decorating top of pie. We used leaf shapes. Place shapes on wax paper and keep in refrigerator until ready to bake.
3. After 10 minutes: Take pie crust out, poke holes on bottom of crust to allow air to escape while baking. Bake pie crust for 10 minutes then set aside.
4. Paint dough shapes with the egg-wash mixture, sprinkle with cinnamon & sugar and bake for 10-12 minutes.

Pie making:

1. Whisk eggs and sugar until well blended. Add the pumpkin puree, until blended.
2. Whisk in the cream & milk.
3. Add all the dry ingredients: cornstarch, salt, cinnamon, ginger, nutmeg, & cloves.
4. It will smell yummy!
5. Pour pumpkin pie filling into the warm pre-baked crust. Fill the crust about 3/4 of the way up. Pour any extra into a baking dish. Bake the extra in oven with pie. Makes yummy pudding.
6. Bake the pie until the center is almost set, about 55-60 minutes. A small part of the center will jiggle but should not be loose.
7. After 25 minutes of baking, be sure to cover the edges of the crust with aluminum foil or use a pie crust shield to prevent the edges from getting too brown. Place back in oven, continue to bake for the remaining time.
8. Transfer the pie to a wire rack and allow to cool completely for at least 3 hours. Decorate with pie crust decorations. Keep pie in refrigerator

Pie Crust Recipe

Makes (2) 8" pies with a little extra for pie topper decorations

Ingredients:

- 2 1/2 cups Flour plus extra to dust surface with
- 1 Tbsp sugar
- 1/2 tsp salt
- 2 sticks butter sliced into tablespoon measurements
- 6 -8 Tbsp ice water

Instructions

1. Mix all dry ingredients in a bowl with spoon.
2. Put on gloves ☺
3. Add cold diced butter a little at a time and mix with your hands. (squeezing ingredients together until well blended.). Kids love this part!

Mixture should be crumbly.

1. Now add ice water 1 tablespoon at a time until the mixture resembles play dough.
2. Form a ball with the mixture, place on wax paper & wrap up with plastic wrap then place in the refrigerator for 20 minutes.
3. Transfer dough onto a work surface like granite or (we use a large thin cutting mat). Area must stay cold or the dough will get mushy. Sprinkle surface lightly with flour. Divide dough in half. Place 1/2 the dough on the work surface and flatten to a disk shape. wrap the other half back up to keep cold in the refrigerator until ready to use.
4. Roll out dough disk, starting from the center of the disk then out. Dough should be about 1/4 inch thick.
5. Lift rolled out dough and loosely lay over pie tin. While holding sides up, gently press to fit into corner crease of pie tin. DO NOT press so you see the tin through the crust. Be gentle
6. 7. Trim around lip of pie tin.
8. Use the extra dough from trimming to roll out and use with cookie cutters for decorating the top of the pie.
7. Pie decorations must be brushed with an egg-wash prior to baking.
8. Wrap pie crust with plastic wrap and keep in refrigerator until ready to use. Can keep for about 2 days.

Egg wash: 1 egg beaten with 2 tablespoons water. Brush on the egg wash right before you are ready to bake.