



Pumpkin Pie Recipe

This is a very easy pie recipe! Great to make for a holiday dessert!

Equipment



- Pastry cutter
- Plastic wrap
- Pie Dish (I prefer glass)
- Rolling Pin
- Aluminum foil or pie crust shield

Ingredients



Pie Crust

- 3/4 cups butter
- 1 1/2 cups flour
- 3 tbsp sugar
- 1/4 tsp salt
- 1/4 cup cold water

Pumpkin Pie Filling

- 3/4 cup sugar
- 3/4 tsp salt
- 2 tsp pumpkin spice
- 2 large eggs
- 1 can pumpkin puree (15 oz.)
- 1 can evaporated milk (12 oz.)

Instructions



1. Preheat oven to 350F. Place rack on the lower part of the oven.

Pie Crust

1. In a large bowl add flour, sugar and salt and mix together.
2. Cut butter into slices and add to the mixing bowl. Cut in butter with a pastry cutter until the crumbs are about pea sized.
3. Set out two pieces of plastic wrap for the pie crust once it is done.
4. Slowly add the cold water to the mixing bowl and hand mix until the dough comes together. You might not need the full 1/4 cup, just keep adding until the dough just comes together. Do not add too much water otherwise the crust will be gummy. You can add some more flour if you think you have added too much water.
5. Divide the dough into two. Roll each part into a ball and then flatten slightly. Place in the plastic wrap and put it in the refrigerator for about 20 minutes. If you want you can make the pie crust up to a day in advance and store in an airtight container in the fridge.

Pumpkin Pie Filling

1. Take pie dough out of the fridge.
2. Prepare a floured surface to roll out your pie dough, either the counter or a cutting board
3. Start rolling your pie dough, then half way through flip it over and add more flour.
4. Once the pie dough is large enough, transfer to your pie dish.
5. Roll the crust edge.
6. In a small bowl combine the sugar, salt, and pumpkin spice.
7. In a large bowl add the eggs and whisk.
8. Add the pumpkin to the large bowl and mix to combine.
9. Add the sugar mixture to the large bowl and combine.
10. Slowly add the evaporated milk while stirring constantly.
11. Pour the pumpkin filling into the prepared pie crust. Depending on your pie dish you might have some extra filling. Fill to the desired level and discard any extra.
12. Use aluminum foil to shield the pie crust, or use pie shields.
13. Put the pie in the oven for 15 minutes. Then turn the oven down to 350F and bake for another 30 minutes.
14. Check on the pie crust, if it looks like it needs to cook more then remove the aluminum foil or pie shields.
15. Cook for an additional 10-20 minutes, or until the crust is starts to turn a golden brown and the pumpkin pie filling is set.
16. Cool the pie on a cooling rack. The pie will keep at room temperature for a few hours, and about 3-4 days in the refrigerator. Make sure to cover with plastic wrap or aluminum foil.