

Name _____

Pumpkin Pie Perfection

Ingredients for the Pie Filling:

1 1/2 cups canned pumpkin puree	1/2 teaspoon ground ginger
1 cup granulated sugar	1/4 teaspoon salt
1 teaspoon ground cinnamon	2 large eggs
1/2 teaspoon ground nutmeg	1 cup evaporated milk

Ingredients for the Pie Crust:

1 1/4 cups all-purpose flour	1/2 cup unsalted butter, cold and cubed
1/2 teaspoon salt	
	3-4 tablespoons ice water

Instructions:



Prepare the Pie Crust

- In a large bowl, mix 1 1/4 cups of all-purpose flour and 1/2 teaspoon of salt.
- Add 1/2 cup of cold, cubed unsalted butter.
- Use a pastry cutter or fork to combine the butter with the flour until the mixture resembles coarse crumbs.
- Slowly add 3-4 tablespoons of ice water and mix until the dough comes together.
- Form the dough into a disc, wrap it in plastic wrap, and refrigerate for 30 minutes.

Roll Out the Pie Crust:

- Preheat your oven to 425°F (220°C).
- On a floured surface, roll out the chilled dough into a 12-inch circle.

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- Carefully transfer it to a 9-inch pie dish.
- Trim any excess dough hanging over the edges and crimp the edges for a decorative finish.

Prepare the Pie Filling:

- In a separate bowl, mix 1 1/2 cups of canned pumpkin puree, 1 cup of granulated sugar, 1 teaspoon of ground cinnamon, 1/2 teaspoon of ground nutmeg, 1/2 teaspoon of ground ginger, and 1/4 teaspoon of salt.
- Add 2 large eggs and beat until well combined.
- Gradually stir in 1 cup of evaporated milk until the mixture is smooth.

Fill the Pie Crust:

Pour the pumpkin filling into the prepared pie crust.

Bake the Pumpkin Pie

- Place the pie in the preheated oven.
- Bake for 15 minutes at 425°F (220°C), then reduce the temperature to 350°F (175°C).
- Continue baking for 40-50 minutes or until a knife inserted into the center comes out clean.
- If the edges of the crust start to get too brown, you can cover them with aluminum foil.

Cool and Serve:

- Allow the pumpkin pie to cool completely on a wire rack.
- Once cooled, refrigerate it for at least 2 hours before serving.
- Serve your homemade pumpkin pie with a dollop of whipped cream and enjoy!

