

Pumpkin Pie

For the piecrust

- 1½ cups all-purpose flour
- Pinch salt
- 1 Tbsp. sugar
- 4 oz. cold butter, cut into pieces
- 1 egg
- 1 to 3 Tbsp. cold water (just enough to bring the dough together)



1. Mix together flour, salt and sugar. In a food processor or with a pastry blender, cut butter into the flour mixture until it resembles coarse cornmeal.
2. Mix in egg. Add a little water at a time, just to bring the mixture together into dough.
3. On a floured surface, pat the dough together into a ball, and then flatten into a disk. (Pie pastry can also be frozen at this point and defrosted for later use.)
4. Roll pie dough onto a floured surface, to about 12 inches in diameter and ⅛ inch thick. This will fill a 9-inch pie pan.
5. Line the pie pan and let the dough overhang ½ inch. Pinch overhang into a decorative fluted shape if desired.

For the filling

- 15-oz. can pumpkin purée (not pumpkin pie filling)
- ¾ cup sugar
- 1½ tsp. pumpkin pie spice
- ½ tsp. salt
- 1¼ cups evaporated milk
- 2 beaten eggs

1. Preheat oven to 425°F.
2. Mix together pumpkin purée, sugar, pumpkin pie spice, salt, evaporated milk and eggs. Pour into prepared piecrust.
3. Bake for 15 minutes. Then reduce temperature to 350°F and bake for an additional 40 to 50 minutes or until a knife inserted into the filling comes out clean.
4. Cool pie on a rack for at least 2 hours. Then, cover and refrigerate until serving.

For the whipped cream topping

- 1 cup whipping cream
- 2 Tbsp. powdered sugar
- 1 tsp. ground ginger

1. Refrigerate a medium bowl and electric beaters for at least 30 minutes.
2. Beat whipping cream, powdered sugar and ground ginger until soft peaks form. Spoon onto individual slices of pie.

