

Pumpkin Pie

Pastry for 8" one-crust pie:

- 1 cup all-purpose flour
- 1/2 tsp. salt
- 1/3 cup plus 1 tbsp. shortening
- 2 – 3 tablespoons cold water



1. Measure flour and salt into bowl.

2. Cut in shortening thoroughly.



3. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl.

4. Gather dough into ball; shape into flattened round on lightly floured board. Roll dough 2 inches larger than inverted pie pan.



5. Roll pastry onto rolling pin, and roll over pie pan.



6. Fold under the overhanging edge of pastry, flute the edge.

7. Cover with plastic wrap, chill in the refrigerator.

Filling:

Preheat oven to 425 degrees.

Combine: $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ tsp. salt, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. ground ginger, and $\frac{1}{4}$ tsp. ground cloves. Stir $\frac{1}{2}$ can of pumpkin (approximately 1-3/4 cups) and sugar-spice mixture. Gradually stir in 1 can evaporated milk, and 2 slightly beaten eggs. Pour into pie shell.

Bake: In preheated 425 degree oven for 15 minutes. Reduce temperature to 350 degrees; bake for 40 minutes or until a knife inserted near the center comes out clean. Cool on wire rack for 3 hours.