Pumpkin Pie

Description

Pumpkin Pie (Recipe from Pat's grandmother)

Summary

Yield: 10
Source: Pat's Grandmother
Prep Time: 1 hour
Category: Pies
Cuisine: American

Ingredients

- 2 Unbaked 9-inch deep-dish pie shells (4 cup volume)
- 4 eggs
- 1 can 29 ounces Libbys solid pack pumpkin
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 tsp salt
- 2 tsp cinnamon
- 1 tsp ginger
- 1 tsp nutmeg
- 2 cans (12 fluid oz each) undiluted carnation evaporated milk

Instructions

Prepare pie shells. Preheat oven to 425*

Beat eggs lightly in large bowl. Stir in remaining ingredients in order.

Pour into pie shells

Bake for 15 mins at 425*, then reduce temperature to 350* and bake for 40 - 50 mins (until knife inserted in center comes out clean)

Pie Crust:

2 1/2 cups all purpose flour

1 tablespoon sugar

1 cup crisco shortening

cold water

Place flour and sugar in large bowl. Cut shortening, then add water to form dough. Roll onto heavily floured surface to form a circle. (you may need to keep flipping and flouring lightly so it doesn't stick) Lift gently into glass pie dish and form high fluted edges. (for one-crust pies) - OR - Prepare top and bottom crusts for a two-crust pie. (ex.. fruit pie)

Notes

HINTS: (For Pumpkin Pie)

Instead of two pies I make one very large pie (10") and fill it almost full. Then I have some filling left over. I usually freeze it to make pumplin pie squares later.

Be sure to use pure pumpkin, not prepared pumpkin pie filling.

I don't measure the water, just add enough to make the dough workable but not sticky.