

Pumpkin Pie

Crust

- 2 1/2 cups all-purpose flour, plus extra for rolling
- 1 cup (2 sticks or 8 ounces) unsalted butter, very-cold, cut into 1/2 inch cubes
- 1 teaspoon salt
- 1 teaspoon sugar
- 6 to 8 Tbsp ice water

Filling

- 1 (15 ounce) can pumpkin
- 1 (14 ounce) can EAGLE BRAND(R) Sweetened Condensed Milk
- 2 large eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

1. Preheat oven to 425 degrees F
2. Remove one disc of pie dough from the refrigerator. Let sit at room temperature for 5-10 minutes in order to soften just enough to make rolling out a bit easier.
3. Roll out with a rolling pin on a lightly floured surface to a 12-inch circle (depending on the pie dish that you are using; about 1/8 of an inch thick. As you work on rolling out the dough sprinkle the flour over the dough. I tend to sprinkle flour over and flip over the dough to continue rolling in the opposite directions to keep the dough round.
4. Carefully place onto a 9-inch pie plate. I find the easiest way to do this is fold the pie dough in half than half again. You can pick up the dough and gently place it in the pie dish than press it into the dish flat along all the side.
5. Using kitchen scissors or a knife cut away all the excess dough around the dish
6. Decoration Time! This is unnecessary but can't make a pie without decorating it. I like to use cutouts for my crusts. It is easy and is very pretty. First use the cutters and cut out the dough.
7. Using an egg wash (one egg beaten in a bowl, I tend to get lazy). Brush the wash along the edges of the pie crust.
8. Lay out the pieces around the pie.
9. Brush them again with the egg wash and sprinkle with sugar. You can use cane sugar, white sugar, really any kind. Set aside to prepare filling
10. I forgot to put the sugar on before I put the filling in]
11. To prepare the filling whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth.
12. Pour into crust.
13. Bake 15 minutes @ 425
14. Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean
15. Cool and store in refrigerator

