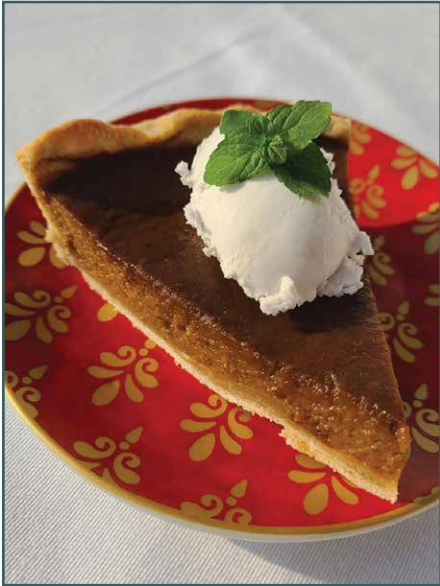




GRANDMA VI'S PUMPKIN PIE



Ingredients

Crust

- 1 ¼ cup flour
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp baking powder
- ⅓ cup cold butter, cut into cubes
- 4 ½ tbsp ice water

Filling

- 1 small sugar pumpkin or 1 ½ cups pumpkin purée
- 1 tbsp flour
- 1 cup sugar
- 1 tsp vanilla extract
- 1 tsp ginger
- 1 tsp cinnamon
- ½ tsp mace
- ¼ tsp nutmeg
- ¼ tsp salt
- 3 eggs
- ½ cup milk, dairy or plant-based



Instructions

Servings
6-8

Purée Time
90 mins

Prep Time
40 mins

Bake Time
50 mins

Total Time
3 hours

1. Cook and purée the pumpkin:
 - Cut a hole in the pumpkin and clean out all the guts and stringy bits. Save your seeds for roasting another time! Roast or steam the pumpkin, using either the oven or steaming method below.
 - **OVEN METHOD:** Roast slices of the pumpkin in an oiled baking dish in the oven for 40-60 minutes at 400 °F.
 - **STEAMING METHOD:** Cut the pumpkin into large pieces and steam them in a double boiler for about 15 minutes. The skin will come easily off afterwards for either method.
 - Once the pumpkin has cooled, remove the skin and add smaller chunks of the pumpkin to a food processor with a small amount of water. Blend in pulses until smooth, then strain through a cheesecloth to concentrate the pumpkin and remove some of the water content.
2. Make the crust:
 - Cut the *very cold butter* into cubes. Put the cubes back in the fridge if you aren't using them immediately. Also prepare a glass of ice water. It should be uncomfortably cold when it's cold enough.
 - Add the flour, baking powder, cinnamon, and salt to a bowl and mix. Knead in the cubes of cold butter to make a shaggy dough. Gradually add the ice water, kneading until you have a ball of dough.
 - You can use your crust right away, or wrap in plastic wrap in the fridge for up to 2 days.



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- RECIPE CONTINUED -

3. Make the pumpkin custard filling:
 - Crack the eggs into a small bowl and beat them.
 - In a large mixing bowl add the pumpkin, flour, sugar, spices, salt, pre-beaten eggs and milk.
 - Mix everything together until smooth, but don't over-mix.
4. Pre-heat your oven to 450° F.
 - Reposition your oven racks if needed to bake your pie in the very centre of the oven, but on a lower rack.
 - Also make sure the oven is fully pre-heated before baking your pie!

5. Assemble the pie crust and pour in the filling.
 - Roll out the dough on a lightly floured surface until it is roughly circular shaped and a few inches wider than your pie plate.
 - Transfer the crust to the pie plate and press gently into the shape of the dish. Make sure there are no air pockets underneath your crust by lightly pressing down on the crust in every crevass.
 - Clean up the pie edges. Trim the edges with a knife, or follow this step up by pressing a fork into the edge the whole way around the top lip of the pie to make a pattern of imprints.
 - Pour the custard filling into the pie shell.

Note: For a fancier edges look, you can crimp the edges of your pie. Fold the excess pie lip in on itself instead of cutting it off (to make it thicker and easier to work with. Pinch sections of dough lip between your index finger and thumb, while pressing the outside of that section of dough lip with your other thumb to crimp the pie edges. Repeat this the whole way around the pie crust edge.

6. Bake the pie.
 - Once the oven is fully pre-heated, place the pie in the centre of the oven, on a lower rack.
 - Bake for 10 minutes at 450° F, then reduce the oven heat to 325° F and bake for another 35-40 minutes.
7. Let the pie cool off for at least an hour before serving. It pairs very well with ice cream or whipped cream. Enjoy!