

FALL HOME & GARDEN | TASTES OF FALL



Pumpkin Pie Recipe

Nothing smells like fall more than a traditional holiday pumpkin pie, and it doesn't have to be a holiday to enjoy one.

Use the following recipe from Betty Crocker to enjoy this fall classic any time.

INGREDIENTS

- 1 1/3 cups Gold Medal all-purpose flour
- 1/2 teaspoon salt
- 1/3 cup vegetable oil
- 2 tablespoons cold water

FILLING

- 2 eggs
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1 can (15 oz.) pumpkin (not pumpkin pie mix)
- 1 can (12 oz.) evaporated milk

SWEETENED WHIPPED CREAM

- 3/4 cup whipping cream
- 2 tablespoons sugar

DIRECTIONS

Heat oven to 425 degrees Fahrenheit. In medium bowl, mix flour, 1/2 teaspoon salt and the oil with fork until all flour is moistened. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all water is absorbed. Shape pastry into a ball. Press into bottom and up side of 9-inch glass pie plate.

In large bowl, beat eggs slightly with wire whisk or hand beater. Beat in 1/2 cup sugar, the cinnamon, 1/2 teaspoon salt, ginger, cloves, pumpkin and milk.

To prevent spilling, place pastry-lined pie plate on oven rack before adding filling. Carefully pour pumpkin filling into pie plate. Bake 15 minutes.

Reduce oven temperature to 350 degrees Fahrenheit. Bake about 45 minutes longer or until knife inserted in center comes out clean. Place pie on cooling rack. Cool completely, about 2 hours.

In chilled medium bowl, beat whipping cream and 2 tablespoons sugar with electric mixer on high speed until stiff peaks form. Serve pie with whipped cream.

Store in refrigerator.