

PUMPKIN PIE RECIPE

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Pumpkin pie is a classic dessert traditionally served during the fall and especially on Thanksgiving in the United States. It's made using a pie crust filled with a smooth, spiced pumpkin-based custard.

INGREDIENTS

For the pie crust

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into cubes
- 2-4 tablespoons ice water

For the filling

- 1 can (15 ounces) pumpkin puree (not pumpkin pie filling)
- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 2 large eggs
- 1 can (12 ounces) evaporated milk

INSTRUCTIONS

1. Preheat your oven to 425°F (220°C).
2. Prepare the pie crust:
 - In a bowl, combine the flour and salt. Add the cold, cubed butter and use a pastry cutter or your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
 - Gradually add ice water, one tablespoon at a time, mixing until the dough comes together.
 - Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

- Roll out the chilled dough on a floured surface to fit your pie dish. Place the dough in the pie dish and crimp the edges. Refrigerate the crust while you prepare the filling.

3. Make the filling:

- In a large bowl, whisk together the pumpkin puree, sugar, cinnamon, ginger, cloves, nutmeg, and salt until well combined.
- Add the eggs and whisk until incorporated.
- Gradually stir in the evaporated milk until the filling is smooth.

4. Pour the pumpkin filling into the prepared pie crust.

5. Bake the pie:

- Place the pie on a baking sheet and transfer it to the preheated oven.
- Bake at 425°F (220°C) for 15 minutes, then reduce the oven temperature to 350°F (175°C) and continue baking for 40-50 minutes or until the center of the pie is set.
- If the edges of the crust start browning too quickly, you can cover them with foil to prevent burning.

6. Once done, remove the pie from the oven and let it cool completely on a wire rack before serving.

You can serve pumpkin pie with whipped cream or a scoop of vanilla ice cream for a delicious dessert.