

EDWINS

LEADERSHIP & RESTAURANT
Institute

Thanksgiving University

Pumpkin Pie

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Prep Time: 15 minutes

Total Time: 2 Hours

Servings: 8-10

Ingredients

Pie Dough Recipe

- 12 oz Flour
- 8 oz Butter
- 4 oz ice water
- 1 teaspoon salt
- 2 tablespoons sugar

Pie Filling Recipe

- 15 oz Pumpkin Puree
- 1 Large Egg
- 3 Egg Yolks
- ½ Cup Sugar
- ½ Cup Light Brown Sugar
- ½ teaspoon Salt
- 1 teaspoon Cinnamon
- ½ teaspoon nutmeg
- 1/8 teaspoon clove
- 1/8 teaspoon black pepper
- 10 oz evaporated milk

Instructions

For Pie Dough

- Sift flour, salt and sugar into a large bowl, add butter and cut into the flour (using a pastry blender or even your clean fingers) until mixture resembles coarse crumbs (the size of peas).

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- Sprinkle with the water (one tablespoon at a time) just until dough starts to come together. Then move to a lightly floured flat surface and knead lightly into a round ball.
- Wrap dough in plastic and refrigerate for at least 1 hour before using.

For Filling and Pie

- Preheat the oven to 350 degrees
- Whisk pumpkin puree, condensed milk, eggs, cinnamon, clove, black pepper, salt, sugar, brown sugar, nutmeg, and salt together in a medium bowl until smooth. Pour into crust.
- Bake at 350 degrees F (175 degrees C) until a knife inserted 1 inch from the crust comes out clean, 35 to 40 minutes.
- Let cool before serving.