

Pumpkin pie



Ingredients:

Pie crust:

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

Filling:

1 (15 oz) can pumpkin puree
2 large eggs
1/2 cup granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 teaspoon salt
1 (12 oz) can evaporated milk

Instructions:

1. Make the pie crust: In a large bowl, whisk together the flour and salt. Cut in the butter with a pastry cutter or your fingers until the mixture resembles coarse crumbs. Gradually add the ice water, 1 tablespoon at a time, until the dough comes together. Form the dough into a ball, wrap in plastic wrap, and refrigerate for at least 30 minutes.
2. Preheat the oven to 425°F (220°C).
3. On a lightly floured surface, roll out the dough to a 12-inch circle. Fit the dough into a 9-inch pie plate, pressing it gently against the bottom and sides. Trim the excess dough and crimp the edges.
4. In a large bowl, whisk together the pumpkin puree, eggs, sugar, cinnamon, ginger, cloves, and salt. Gradually whisk in the evaporated milk until smooth.
5. Pour the filling into the prepared pie crust.
6. Bake for 15 minutes. Reduce the oven temperature to 350°F (175°C) and bake for an additional 45-50 minutes, or until a knife inserted near the center comes out clean.
7. Let the pie cool completely on a wire rack before serving.