



# Pumpkin Pie

Using real cream will elevate your pumpkin pie to a new level of deliciousness. Made with [Pamela's Bread Mix](#).

## Ingredients

### FOR THE PIE CRUST

- 3½ cups (525 g) [Pamela's Bread Mix](#)
- ½ cup (1 stick) butter, cut into ½-inch cubes and well chilled
- ½ cup shortening (8 tablespoons), cut into ½-inch cubes and well chilled
- 7 to 8 tablespoons ice water

### FOR THE FILLING

- 2 eggs, large
- ¼ cup brown sugar
- ½ cup white sugar
- 1 (15 oz) can pumpkin puree (or 2 cups fresh, cooked, drained, pureed pumpkin)
- 1½ cups heavy cream or 1 (14 oz) can evaporated milk
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon powdered ginger
- ¼ teaspoon nutmeg or allspice
- Dash cloves

## Directions

TO MAKE THE PIE CRUST: Put Bread Mix into bowl of stand mixer with paddle attachment. Add cold butter and shortening and mix until small pea-size crumbs form. With mixer on low speed, slowly add 7 tablespoons ice water, one tablespoon at a time, and mix a minute or two until dough comes together in a ball. If dough does not come together, add another tablespoon ice water and mix again.

Split dough ball into two pieces (weighing about 413 grams each) and flatten them into disks. Wrap one disk in plastic wrap to keep it from drying out. This can be used to add embellishments to the pie before baking, or put in freezer bag and stored in freezer for later use.

Roll other dough between two pieces of plastic wrap or parchment paper to form a circle that extends 1 inch beyond top edge of pie pan. Peel off top piece of plastic wrap or parchment paper, replace, then flip dough over and roll one last time to smooth out any wrinkles in the dough.

Spray pie pan with nonstick cooking spray. Remove top piece of plastic wrap or parchment paper from dough and gently flip dough over into the pie pan. Reposition dough so it is centered, and gently press dough down into the bottom of pan first, then into sides of pan to

form pie crust. Carefully peel off plastic wrap or parchment paper. Evenly trim any overhanging dough and then form a fluted edge by pinching the dough around the rim. Keep in refrigerator while you make pumpkin filling.

TO MAKE THE PUMPKIN FILLING: Before making the filling, preheat oven to 425° with rack in lower third of the oven.

In a large bowl, beat eggs until frothy, add brown and white sugar and mix well. Add pumpkin puree and mix thoroughly. Add cream, salt, and spices, and mix until thoroughly combined.

Remove pie shell from refrigerator and fill it with pumpkin filling.

TO BAKE PIE: Bake for 15 minutes, then reduce temperature to 350° and bake another 60 to 70 minutes, or until filling is mostly set but still jiggles slightly in the center of pie when pan is gently shaken. A knife inserted in the outer half of the pie should come out clean. If crust is getting too brown during baking, cover edge with tin foil.

Allow to cool before cutting. Serve with whipped cream.

NOTE: If using evaporated milk instead of cream, baking time may be shorter, so check status of pie filling earlier.

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