



# Pumpkin Pie with Artisan Crust

Traditional Pumpkin Pie just (about) like Grandma used to make (but gluten-free!).

## Ingredients

### FOR THE PIE CRUST

- 2¾ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 teaspoon salt
- 1 teaspoon sugar
- 8 tablespoon shortening, chilled and cubed
- 8 tablespoon unsalted butter, cubed and chilled
- ⅓ cup ice water + up to 1 tablespoon if necessary
- cream for brushing pie dough before baking (Optional)

### FOR THE FILLING (makes filling for one pie, double the recipe for two pies)

- 2 eggs, beaten
- ¼ cup brown sugar
- ½ cup white sugar
- 1 can pumpkin (15 oz.) or 2 cups fresh, cooked, drained and pureed
- 1 can evaporated milk (12 oz.)
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon powdered ginger
- ¼ teaspoon nutmeg or allspice
- dash cloves

## Directions

Make the dough first, before the pie filling. Let it set up and get cold before filling; it will be much easier to handle and fill.

### TO MAKE THE PIE CRUST:

In the bowl of a stand mixer, whisk together All-Purpose Flour Artisan Blend, sugar and salt. With paddle attachment, pastry blender, or using fingers, cut butter and shortening into dry mixture until pea-sized crumbs are formed. Slowly add ice water just until dough comes together (not sticky). Add 1 teaspoon additional water at a time if dough is too dry.

Divide dough in half and roll between sheets of parchment or plastic wrap, to about 1/8" thick. Peel off top layer and invert into lightly greased pie plate. Peel off second sheet and fix crust edge. Cover and chill dough before filling. Repeat process for second pie crust, if using (see chef's note below.)

Preheat oven to 425° with rack in lower third of oven.

TO MAKE THE FILLING:

Beat eggs and add sugars, mixing well. Mix in the pumpkin. Add evaporated milk, mix well, and finally add the salt and spices. Mix well again and pour into the pie shell.

Bake 15 minutes at 425°, then reduce heat to 350° and bake about 45 minutes or longer until center is set or until an inserted knife comes out clean.

Chef's Note: If not using pie crust right away, pie crust may be frozen for later use; wrap in plastic and freeze. You can fill a frozen pie crust and put into the bottom third of a preheated oven, without thawing, and bake as normal.

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