

# Pumpkin Pie

written by The Recipe Exchange | January 30, 2015

## **Ingredients**

1 1/2 cups all-purpose flour  
1/4 cup cold butter – cubed  
1/4 cup cold shortening – cubed  
1 1/2 tsp. granulated sugar  
5 Tbls. cold water  
3 lrg. eggs – lightly beaten  
2 cups canned pumpkin  
1 3/4 cups whipping cream  
3/4 cup packed dark brown sugar  
1/4 cup granulated sugar  
2 Tbls. all-purpose flour  
1 Tbls. molasses  
1 1/2 tsp. ground cinnamon  
1 tsp. ground ginger  
1/4 tsp. ground nutmeg  
1/4 tsp. ground cloves  
1/4 tsp. salt

## **Directions**

Blend together flour, butter, shortening, and sugar with hands until mixture resembles small crumbs. Add water and toss until mixed through. Form the dough into a ball, then knead for 30 seconds. Dust dough with flour, wrap in plastic wrap, and refrigerate for at least 1 hour.

Roll out dough to an 11" circle; place in a 9" pie plate; trim off all but 1" of excess dough from sides of pie plate; fold remaining excess under crust and pinch to seal. Prick bottom of shell with fork and refrigerate for 1 hour. Weight crust with beans or pie weights and bake in a 375 degree oven for 10 minutes. Remove weights and bake an additional 5 minutes.

Gently beat together remaining ingredients and pour into prepared crust. Bake in a 375 degree oven for 40 minutes, or until set.