

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.