

## BEST BASIC PUMPKIN PIE

See page 4 for pie crust recipe and directions.

YIELD: Filling for one Basic or Centerpiece pie.

PREPARE: Preheat the oven to 450°

- 1 can pumpkin puree
- 1 tbs cornstarch
- 1/2 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp nutmeg
- 1/2 tsp salt
- 1/2 tbs melted butter
- 1-12 oz. can evaporated milk
- 1 cup sugar
- 1/8 cup molasses
- 2 eggs (beaten)

- 1 Sift sugar, cornstarch, salt, cinnamon, ginger, and nutmeg together.
- 2 Mix the above with the can of pumpkin.
- 3 Add beaten eggs, butter, molasses. Mix well, then add milk and mix until incorporated.
- 4 Pour filling into pie crust. If using a basic pie pan, reserve 1 cup of filling. You can bake this separately. Use all of the filling in a centerpiece pan.
- 5 Bake in preheated oven for 15 minutes. Reduce oven temperature to 350° and bake for another 50 minutes. Check for doneness at 40 minutes. Filling is done when you can touch the center top of the pie gently with your finger and the custard doesn't stick.

TIP: let the pie cool slowly. It is less likely to crack if it cools slowly. If it does crack, garnish with whipped cream, or decorate top with maple leaf cookies. Can be refrigerated until serving.



## CRUMB-TOPPED CENTERPIECE PUMPKIN PIE

Follow directions for one-crust pie crust on page 4.

**YIELD:** Filling for one Basic or Centerpiece pie. *Note: do not fill the Centerpiece pan to the top, by setting the top of the crust below the top of the pan, you protect the crust from over browning.*

**PREPARE:** Preheat the oven to 450°

### FILLING INGREDIENTS:

1½ cans pumpkin puree  
1¾ cups condensed milk  
1 tsp cinnamon  
¾ tsp ginger  
¾ tsp nutmeg  
¼ tsp cloves  
1 tsp salt  
½ tsp vanilla extract  
2 eggs (beaten)

### CRUMB INGREDIENTS:

2 tbs flour  
¼ cup sugar  
1 tsp cinnamon  
2 tbs room temperature  
unsalted butter  
⅔ cup chopped pecans  
⅔ cup chopped walnuts

### MAKE FILLING

- 1 Mix together pumpkin and spices and salt.
- 2 Add condensed milk to the pumpkin mixture.
- 3 Add beaten eggs.

### MAKE CRUMB

- 1 Mix together all crumb ingredients except butter.
- 2 Add butter, rubbing between your fingers until well incorporated.

### ASSEMBLING PIE

- 1 Pour filling into crust-lined centerpiece pie pan. (If using the basic pan, you may have some filling left over. You can bake it as a custard later.) For either pan, adjust oven rack to center position. Place pie in oven at 450° and bake for 15 minutes.
- 2 Turn temperature down to 350°. Gently remove pie from oven and sprinkle crumb evenly over top. Return pie to oven and bake for an additional 35 minutes. Cool pie to room temperature. Can be refrigerated until serving.



## ROUND BAKER PUMPKIN PIE

Recipe and directions for pie crust on page 5.

YIELD: Filling for one Round baker.

PREPARE: Preheat the oven to 450°

### INGREDIENTS:

1½ cans pumpkin puree

1½ tbs cornstarch

¾ tsp cinnamon

¾ tsp ginger

¾ tsp nutmeg

¾ tsp salt

¾ tbs melted butter

1½ cans (12 oz. can) evaporated milk

1½ cup sugar

⅓ cup molasses

3 eggs (beaten)

- 1 Sift sugar, cornstarch, salt, cinnamon, ginger, and nutmeg together.
- 2 Mix the above with the can of pumpkin.
- 3 Add beaten eggs, butter, molasses. Mix well, then add milk and mix until incorporated.
- 4 Pour filling into pie crust.
- 5 Bake in preheated oven for 15 minutes. Reduce oven temperature to 350° and bake for another 50 minutes. Check for doneness at 40 minutes. Filling is done when you can touch the center top of the pie gently with your finger and the custard doesn't stick. Because this pan makes pie for a big crowd, the pie may need extra time for baking. If not done at 50 minutes, check every 5 minutes after until done.

TIP: let the pie cool slowly. It is less likely to crack if it cools slowly. If it does crack, garnish with whipped cream, or decorate top with maple leaf cookies. Can be refrigerated until serving.



## BASIC NO-FAIL OIL CRUST

This is our favorite pie crust. It's so easy. And forgiving. Too much water? Or not enough? No problem. This crust will still be easy to handle and come out of the oven flaky and tender. If you have ever suffered from fear of pie crust, fear no more. This is the best and easiest pie crust ever!

*Likely you are thinking— right! If it is so simple, how come the recipe is so long?* It's long because the rolling instructions are for crust beginners. If you have rolled crust before, just follow the recipe through step 3 and roll away.

YIELD: 1 crust to fit basic and center piece pie pan.

NOTE: See individual filling recipes for baking times.

1 cup plus 2 tbs. white flour

½ tsp salt

⅓ cup canola oil

3 tbs ice water

- 1 Measure flour and salt into a bowl and mix it up a bit with a fork. You really can't over do this step, so fluff until you feel you have the salt evenly mixed with the flour.
- 2 Use a liquid measuring cup to measure the canola oil. Pour it into the flour/salt mixture. Using your fork, mix it together until it is well mixed into all of the flour. The flour will turn a medium-beige color and form crumbs the size of small caper berries.
- 3 Next, measure the ice water (since once you put ice cubes into 3 tbs of water and they begin to melt, you will by now have a lot more water) into the flour. Stir again with your fork. Once the crust mixture starts to stick together, use your fingers to smush it into a ball. Give it a pat or two to firm it up into a nice ball. Use it immediately.

### ROLLING THE CRUST

- 4 We learned to roll out dough between two pieces of wax paper. But after a lot of pie crust rolling we think the best way to roll crust is on top of an 18-inch piece of dense canvas.\* Flour it lightly, put the ball of dough on it, and press the dough down with the palm of the hand until it is uniformly about three-quarters of an inch thick. Once the ball is flattened, lay a heavy piece of plastic wrap sprinkled with flour (flour side down) on top of the dough. (the plastic wrap should be cut a bit longer than it is wide.) Place the rolling pin on top of this canvas-dough-wrap sandwich. Roll out from the center. Roll from center to bottom, center to top, center to left, center to right. Rotate the canvas 45 degrees and repeat. Keep rotating and rolling until the dough is evenly flattened and thin. We think the secret to good pie is a thin crust. When this one is thin enough, it will cover the wrap from edge to edge, in a big circle.

### GETTING THE CRUST INTO THE PIE PAN

- 5 With the pie pan close by, carefully (this means slowly and gently), peel the wrap off of the rolled out dough. If the dough tears, press it back together. Once the wrap is completely separated from the dough, lay it back down (but don't press it into the dough) and flip the dough over so the canvas is now on top and the wrap is on the bottom. (To do this, slide one hand, fingers splayed, under the canvas. Place the other hand, fingers also splayed, on top of the wrap, with your hands not quite matching up. The top hand's fingers should rest against the palm of the bottom hand. Now, as fast as you can, flip the dough onto the pie pan. Don't worry if it isn't quite centered. You can usually move it a little. Or, you can flip the pie pan over so the wrap is once more on the counter top and try again.

Once you have the crust centered, trim around the edge of the crust. Let the dough hang over the edge of the pan between ¾ to 1 inch. Roll that excess dough up onto the rim of the pan and pinch between fingers and thumb to flute the edge. Set crust aside while you make the filling.

\* If you don't have a handy piece of canvas, use two pieces of plastic wrap. Make sure to dust both with flour.

## BASIC NO-FAIL OIL CRUST FOR ROUND BAKER

*Follow instructions for rolling the one-crust recipe (steps 4 and 5) on precious page if you are a novice crust maker.*

YIELD: 1 crust to fit round baker, or for a two crust Basic pie.

2 cups white flour  
1 tsp salt  
½ cup canola oil  
5 tbs ice water

- 1 Measure flour and salt into a bowl and mix it up a bit with a fork. You really can't over do this step, so fluff until you feel you have the salt evenly mixed with the flour.
- 2 Use a liquid measuring cup to measure the canola oil. Pour it into the flour/salt mixture. Using your fork, mix it together until it is well mixed into all of the flour. the flour will turn a medium-beige color and form crumbs the size of small caper berries.
- 3 Next, measure the ice water (since once you put ice cubes into 3 tbs of water and they begin to melt, you will by now have a lot more water) into the flour. Stir again with your fork. Once the crust mixture starts to stick together, use your fingers to smush it into a ball. Give it a pat or two to firm it up into a nice ball. Use it immediately.
- 4 Roll dough out. You will need to use two pieces of wax paper or wrap overlapping each other to roll this crust because the pan is larger than the basic pan. Roll dough and place in pan. Set aside and make filling.