

Mark's Homemade Pumpkin Pie

Libby

CRUST:

1 Cups Flour

1/2 Tsp Salt

1/3 Cup Shortening

1 Tbsp Cider Vinigar

1 Tbsp Milk

FILLING:

2 Eggs, slightly beaten

1 Can (16oz) Solid Pack
Pumpkin

3/4 Cup Sugar

1/2 Tsp Salt

1 Tsp Cinnamon

1/2 Tsp Giger

1/4 Tsp Cloves

1 1/2 Cups (12oz) Evaporated
Milk

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CRUST:

1. Sift flour and salt together
2. Cut shortening into dry ingredients.
3. Add liquids and stir.
4. Chill 15 minutes. Roll out on a well-floured board or pastry cloth.
5. Place pie crust in bottom half of pie dish.

FILLING:

1. Combine filling ingredients in order given.
2. Pour into pie crusts Bake in preheated 425F oven for 15 minutes.
3. Reduce temperature to 350F. Bake an additional 40-50 minutes, or until knife inserted near center comes out clean.
4. Cool, garnish, if desired with whipped cream topping.