



COOKING

THANKSGIVING PUMPKIN PIE

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DESCRIPTION

There's no better way to end your Thanksgiving meal than with a slice of pumpkin pie!

INGREDIENTS

- 3/4 cup sugar
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp cloves
- 1/2 tsp ground ginger
- 2 eggs
- 1 (15 oz) can pumpkin
- 1 (12 oz) can evaporated milk
- 1 pie shell
- whipped cream

TOOLS

- small bowl
- large bowl
- knife
- food processor
- plastic wrap

DIRECTIONS

1. Mix 3/4 cup sugar, 1/2 tsp salt, 1 tsp ground cinnamon, 1/2 tsp cloves, 1/2 tsp ground ginger in a small bowl.
2. Beat 2 eggs in a large bowl. Stir in 1 (15 ounce) can pumpkin and sugar/spice mixture.
3. Add and mix in the dry ingredients.
4. Gradually stir in 1 (12 ounce) can evaporated milk. Pour mixture into pie crust (see step 7 for pie crust instructions).
5. Bake in preheated 425 degree oven for 15 minutes. Reduce temperature to 350 degrees. Bake 40-50 more minutes or until a knife inserted in center comes out clean.
6. Cool on wire rack for 2 hours. Serve slices of pie with whipped cream!
7. Pie crust: In a food processor, combine 1 1/8 cup flour, 1/2 tsp salt and 1 tsp sugar. Pulse once or twice. Add 8 T cold butter cut into pieces and process until the butter and flour are blended and the mixture looks like cornmeal, about 10 seconds. Sprinkle 3 T ice water into mixture and pulse until dough forms a ball. Add more water if necessary. Wrap in plastic and flatten into a small disk and freeze for about 10 minutes. Roll dough between two sheets of plastic wrap lightly dusted with flour to about 1/4 inch thick.

Did you know there's a free web video for this activity with step-by-step instructions?
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