

Making A Pumpkin Pie



K-3

CREDITS

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Let's make a pumpkin pie! First, get out all the things we will need.



Okay, now we need to sift the flour. That gets out all the lumps!



Cut in the shortening. Push hard! It's kind of sticky.



Use a big spoon to mix in some water. It's starting to look like dough now!



Time to roll the dough out flat. It's fun to use the rolling pin!



Put the dough into a pie pan. Let's make the edge look pretty.



Now let's make the filling. First, beat the eggs with the mixer.



Add sugar and milk. Be sure it's all mixed up!



Now let's add some spices. Those will make the pie taste great!



At last! We can add the pumpkin. We'll have to mix again to make it smooth.



Pour the filling into the pie shell. Don't spill it! We're almost done.



Put the pie into the oven to bake. Be careful. The oven is hot!



The pie is baking now. It smells so good! The timer rings when the pie is ready.



It's finished! But we have to let the pie cool before we can eat it.



Now for the best part! Cut a slice and taste it. Yummy-yum! A perfect pumpkin pie!



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Pumpkin Pie Recipe

- Make pastry for two 9 inch pies.
- 1 29 oz canned pumpkin (not pie filling, just pure pumpkin)
- 2 12 oz cans evaporated milk
- 3 jumbo or 4 extra large eggs
- 1/4 cup brown sugar
- 1 and 1/8 cup white sugar
- 2 tsp cinnamon
- 1/2 tsp each of ground cloves, nutmeg, and ginger
- Bake at 425 degrees 15 min, then at 350 degrees 30-40 minutes