Tempting Pumpkin Pie

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<th>Prep</th>
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<tr>
<td>20 MIN</td>
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Betty Crocker™
## Ingredients

### Pastry
- 1 cup Gold Medal™ all-purpose flour
- 1/2 teaspoon salt
- 1/3 cup plus 1 tablespoon shortening
- 2 to 3 tablespoons cold water

### Sugar

### Filling
- 2 eggs
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- 1 can (12 oz) evaporated milk

## Steps

1. In medium bowl, mix flour and salt. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl (1 to 2 teaspoons more water can be added if necessary).

2. Gather pastry into a ball. Shape into flattened round on lightly floured surface. Wrap in plastic wrap; refrigerate about 45 minutes or until dough is firm and cold, yet pliable. This allows the shortening to become slightly firm, which helps make the baked pastry more flaky. If refrigerated longer, let pastry soften slightly before rolling.

3. Heat oven to 425°F. With floured rolling pin, roll pastry into round 2 inches larger than upside-down 9-inch glass pie plate. Fold pastry into fourths; place in pie plate. Unfold and ease into plate, pressing firmly against bottom and side. Trim overhanging edge of pastry 1 inch from rim of pie plate. Fold and roll pastry under, even with plate. Cut scraps of rolled pastry with tiny leaf-shaped cookie cutter. Sprinkle cutouts with sugar; press on pastry edge.

4. In medium bowl, beat eggs slightly with wire whisk or hand beater. Beat in all remaining filling ingredients until well blended.

5. To prevent spilling, place pastry-lined pie plate on oven rack. Pour filling into pie plate. Bake 15 minutes.

6. Reduce oven temperature to 350°F. Bake about 45 minutes longer or until knife inserted in center comes out clean. Cool 30 minutes. Refrigerate about 4 hours or until chilled. Store in refrigerator.