

Group Members: ☺-

☺- Lab Leader

K#

P#

Pumpkin Pie

Ingredients:

Pie Crust:

$\frac{1}{2}$ C vegetable shortening

1 $\frac{1}{2}$ C flour

$\frac{1}{2}$ t salt

$\frac{1}{2}$ C cold water

Read through the directions/ingredients
and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

1. Mix shortening, flour and salt together with a fork or pastry blender until very crumbly.
2. Add as much water as needed to hold together and mix lightly with a fork.
3. Roll gentle on a floured surface to about 1-2 inches larger than your pie plate.
4. Fold carefully in half and lift into pie plate. Unfold and press into pan.
5. Trim edges with a small knife to about $\frac{1}{2}$ inch larger than the rim of the pan
6. Fold edges under and finish with the fluting of your choice!

Pumpkin Filling:

1 Can of pumpkin filling

1 (14 oz) Can sweetened condensed milk

2 eggs

1 t cinnamon

$\frac{1}{2}$ t ground ginger

$\frac{1}{2}$ t ground nutmeg

$\frac{1}{2}$ t salt

1. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in a medium bowl until smooth
2. Pour mixture into finished pie crust
3. Tear off and label a sheet of foil with your K# and P# on it and leave your pie on your kitchen's stove (after you clean it off!)