

PUMPKIN POINTERS

...for superb pumpkin pies

Its tantalizing aroma and lightly sweet, gently spicy taste makes homemade pumpkin pie a contemporary dessert with special "down-home" charm. Let flavorful canned solid pack pumpkin and these "pumpkin pointers", gathered from experienced pie bakers, help you to make your own pumpkin pies look and taste superb — served plain family-style or all dressed up for company!

PASTRY PRINCIPLES

Start with this easy recipe and check the tips that follow for perfect pastry every time.

Homemade Pastry Shell

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 6 tablespoons shortening
- 2 to 3 tablespoons cold water

In bowl, mix flour and salt. Cut in shortening. Gradually add water, mixing until flour is moistened. Shape dough in a ball, flatten 1-inch thick. Roll dough into a circle about 2 inches larger than inverted 9-inch pie pan. Line pan with pastry, turn edge under; flute, if desired.

CHOOSING PIE PANS

- Use the specified pan size for the recipe you're using to avoid "skippy" or over-filled pies. Most standard pans show the size on the bottom. If not, fill your pie pan with water; a standard 9-inch pan should hold 4 cups.
- Choose glass or dull finish metal pie pans; shiny metal can cause uneven browning.

MEASURING

- Accuracy is the secret of pastry making. Too much flour can make pastry tough; excess shortening or water can produce a crumbly, greasy or soggy texture.
- Stir flour in canister to lighten; gently spoon into desired dry measure and level off with metal spatula.
- Pack solid shortening into a dry measure; run spatula through shortening to eliminate air pockets.
- Fill measuring spoons to the top when measuring water. The exact amount of water needed for pastry varies with the humidity and the moisture in the flour.

MIXING

- Work the shortening into the flour with a pastry fork, hand pastry blender or 2 knives pulled crosswise through mixture in opposite directions. Mixture should be "small-pea" size after cutting in fat; the bits of fat puff up during baking to make a tender, flaky crust.
- Sprinkle water over flour/fat mixture; toss with a fork to avoid overmixing and toughening the pastry.

SHAPING

- Handle dough lightly to avoid tough texture after baking. Dough ready for shaping should hold together in a ball, feel slightly cool and barely damp. If dough is very soft or your kitchen very hot, cover and chill dough in refrigerator about 15 minutes before rolling.
- Place dough on a cool surface for rolling — a marble slab, or a lightly flour-dusted pastry cloth, board or counter. Dust rolling pin lightly with flour.
- Roll dough from center outward in one direction (not back & forth), using short light strokes. Continue rolling until dough is a 1/8 inch thick circle, about 2 inches larger than the inverted pie pan. Use extra flour on rolling pin or pastry cloth, only if dough is sticking. Patch any tears with a spare piece of dough moistened with water or milk.
- To transfer pastry to pan, roll it lightly around rolling pin or gently fold in quarters before lifting. Ease dough gently into pan (stretching or pushing will cause toughness). Turn edge under; flute by pressing dough with fingers or round-based measuring spoon between thumb and index finger of opposite hand.

Famous Pumpkin Pie Recipe

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| 2 eggs, slightly beaten | 1/2 teaspoon ground ginger |
| 1 can (16 oz.) Pumpkin | 1/4 teaspoon ground cloves |
| | 1 can (13 fl. oz.) evaporated milk OR |
| 3/4 cup sugar | 1-2/3 cups half "n half |
| 1/2 teaspoon salt | 1 9" unbaked pie shell with high fluted edge |
| 1 teaspoon ground cinnamon | |

Preheat oven to 425°F. Combine filling ingredients in order given; pour into pie shell. Bake 15 minutes. Reduce temperature to 350° and bake an additional 45 minutes or until knife inserted into center of pie comes out clean. Cool; garnish, if desired, with whipped topping or any of the Tempting Toppers listed. Yields one 9-inch pie.

CANNED PUMPKIN IS AVAILABLE IN THESE STYLES & SIZES

- Solid Pack Pumpkin
- 16 oz. size..... for one 9" pie
 - 29 oz. size..... for two 9" pies
- Pumpkin Pie Mix
(already sweetened and spiced)
- 30 oz. size..... for one 9" pie



TEMPTING TOPPERS

Amaretto Creme: Combine 2 cups whipped topping with 1 tablespoon Amaretto liqueur; mix well. Chill. Spoon over cooled pumpkin pie. Top with toasted natural sliced almonds.

Golden Walnut Crunch Topping: Mix 1 cup coarsely chopped walnuts with 2/3 cup firmly packed brown sugar. Drizzle with 3 tablespoons melted margarine or butter; stir until mixture is uniformly moistened. Sprinkle over cooled pumpkin pie. Broil about 5 inches from heat for 1 to 2 minutes or until topping is bubbly. Cool; garnish with whipped topping and extra walnut halves, if desired.

Coconut Cloud Melting: Beat 3 egg whites with 1/2 teaspoon vanilla and 1/4 teaspoon cream of tartar until soft peaks form. Gradually add 6 tablespoons sugar, beating until stiff peaks form. Spread over hot pumpkin pie, extending to seal edge of pastry. Sprinkle with 2 tablespoons shredded coconut. Bake at 350°F. 7 to 10 minutes or until golden brown.

Mincemeat: Combine 1 cup prepared mincemeat with 2 tablespoons orange juice. Spoon over cooled pumpkin pie.

TIPS FOR BAKING SUCCESS

- Check your oven temperature accuracy with an oven thermometer.
- Bake pie on level rack in center of oven.
- Don't trust your memory; use a timer as a baking time reminder.
- For browner pastry, brush edge of crust with milk or beaten egg and sprinkle with sugar before baking.
- To avoid over-browning, cover edge of filled crust with strips of foil; remove halfway through baking time to allow light browning.

VERSATILE VARIATIONS

Old Fashioned Pumpkin Pie

(a darker, spicier version of the famous classic)

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| 2 eggs, slightly beaten | 1/4 teaspoon ground cloves |
| 1 can (16 oz.) Pumpkin | 1/4 teaspoon ground nutmeg |
| 1 cup dark brown sugar, firmly packed | 1 can (13 fl. oz.) evaporated milk OR |
| 1/2 teaspoon salt | 1-2/3 cups half "n half |
| 1-1/2 teaspoons ground cinnamon | 1/2 teaspoon vanilla |
| 1/2 teaspoon ground ginger | 1 9" unbaked pastry shell with high fluted edge |

Preheat oven to 425°F. Mix filling ingredients in order given. Pour into pie shell. Bake 15 minutes. Reduce temperature to 350° and continue baking for 45 minutes or until knife inserted into center of pie filling comes out clean. Cool. Yields one 9-inch pie.

Snappy Pumpkin Pie

(try this super-easy & creamy freezer pie)

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| 1/3 16 oz. box (about 20) ginger snaps | 2 cups thawed nondairy whipped topping |
| 1 can (30 oz.) Pumpkin Pie Mix | 1/4 cup crushed peanut brittle |
- Line bottom and sides of greased 9-inch pie pan with whole cookies. Place in freezer. In mixing bowl, fold pie mix into whipped topping until thoroughly combined. Pour over frozen cookie shell. Sprinkle with brittle. Freeze, four hours or overnight. Allow to soften slightly in refrigerator or at room temperature before serving. Garnish with additional whipped topping, if desired. Yields one 9-inch pie.

TIME TRIMMERS

When minutes count, pare down preparation time with these:

- Use packaged pie crust (dry mix or sticks) in place of homemade pastry.
- Keep several packages of frozen pie shells on hand for extra quick-fixing pies.
- Make your own pastry dough or ready-to-fill pie shells ahead of pie baking time; wrap securely and freeze.
- Substitute pumpkin pie spice for the spices listed in pumpkin pie recipes; start with 1-1/2 teaspoons — add more to taste.