**Carol’s Homemade Pumpkin Pie – Pie Crust Recipe**

Happy Thanksgiving, ya’ll!!! I can’t believe we are already celebrating this holiday…2017 is just flying by.

Today we are making homemade pumpkin pie! Is it easier to head to the store to buy it? Yes…but does it taste better? Absolutely not! Homemade is always better, and this is a fun one to get the little ones in the kitchen helping you. I have so many fun memories jumping in the kitchen with my momma making this pie every year for Thanksgiving and Christmas. Praying that this recipe gives you a few sweet memories together, too.

**You can do this!** By the way, I think I have convinced Tyler to make her first homemade pie crust this year! Don’t let this intimidate you…we can do this together! I’ve got super simple instructions below including step by step pictures. AND, if it goes horribly wrong making a homemade pie crust, then all you have to do is just throw it all away and use the cheater crust we added to the ingredient list just in case!

Are you ready to jump in together? Let’s do this!

**Pie Crust -Ingredients:**

* Buy 1 unbaked 9-inch (4-cup volume) deep-dish pie shell (you can find this in the canned biscuit refrigerated section of your grocery store).
* Or make your own…
* 2 Cups Flour
* 1 Tsp salt
* 2/3 Cup of Crisco (plus a little extra)
* Ice Water

**How to Make:**

* Take a glass and fill it with ice and water and leave on the counter where you are working. Get all your supplies ready, that way you don’t have flour all over your cabinets when you realize you don’t have your baking dish…not speaking from experience here or anything!
* In a mixing bowl add flour and salt and mix together with a fork.
* Add in your Crisco to flour.
* Take two knives and start cutting the Crisco into your dough until all the pieces of Crisco are pea size.
* This is where you start to get your hands messy. Make sure your hands are clean and put in a few tablespoons of the water to your mixture. Use a fork or knife to continue blending the mixture together. Keep adding water (none of the ice) until dough forms a loose ball.
* Sprinkle flour on your hands, cutting board and rolling pin and place dough ball on floured cutting board.
* Knead (fold) dough ball with hands through flour until mixture is no longer gummy. Do not overwork or your pie crust won’t be nice and flaky, it will be tough. All you do is fold it through the flour a few times.
* Cut your dough in half…this recipe is enough for 2 pie crusts.
* Roll out your pie crust with a rolling pin.
* Roll the pie crust onto your rolling pin for easy moving to your dish and then unroll it over your pie dish…deep dish is best, but a regular pie plate works just fine, too.
* Pinch up the sides into whatever design you want. I just use my fingers and make little indents all the way around…we call it rustic when it’s not perfect, and it seems to be the in thing lol.  Again, don’t mess with this too much or you will overwork the dough and lose your flakiness.
* That’s it…seriously! Your pie shell is ready to go…now onto the filling!

We’d love to see pics of your sweet family enjoying Thanksgiving together. Share your pictures on [Ellis and Tyler’s Facebook page](http://facebook.com/Z88.3Mornings).

Carol Ellingson
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Originally posted on [Carolbake.com](http://carolbake.com/)

**Carol’s Homemade Pumpkin Pie –Filling and Pie Recipe**

I buy Pumpkin Pie Spice, which is Cloves, Cinnamon, Nutmeg and Ginger…All Spice works, too, but leaves out the ginger. I buy the seasoning already combined instead of buying individual spices, because you only use a total of 2 teaspoons of everything combined, which means even less of each spice. My thought is why store all those bottles of spices that we’ll never use for anything else and pay so much for each one…so there you go!

Are you ready to jump in together? Let’s do this!

**Ingredients:**

**For Pie Filling –**

* 2 large eggs
* 3/4 cup granulated sugar
* 2 Tsp Pumpkin Pie Spice
* 1/2 Tsp salt
* 1 Can (15 oz.)  LIBBY’S® 100% Pure Pumpkin
* 1 Can (12 fl. oz.)  Evaporated Milk
* 1 Pie Crust (Homemade or Store Bought)
* Optional:  Whipped Cream (Or Make [**Carol’s Recipe for Homemade Whipped Cream**](https://zradio.org/quick-family-recipes/homemade-whipped-cream/))

**Pie Filling –**

* Preheat oven to 425 Degrees Fahrenheit.
* Add 2 Eggs to your mixing bowl or stand mixer mixing bowl and use hand or stand mixture on low to beat eggs.
* To the mixture, add your Sugar, Pumpkin Pie Spice and Salt and keep blending together on low.
* Add in your pumpkin and let it continue blending together on low with the spice and egg mixture.
* Gradually pour in evaporated milk and keep mixing together on low until everything is blended. You will probably need to take a scraper to scrape out the bottom, so that everything blends together.
* Pour your mixture into your pie shell.
* Bake your pie in a preheated oven for 15 minutes, then reduce the temperature to 350 degrees Fahrenheit. Bake for 40 to 50 minutes or until a toothpick or cake tester inserted near center comes out clean. If you are not baking in a deep dish pie pan and using a shallow pie plate, start checking at 20-30 minutes.
* Cool pie for 2 hours before eating or placing in the fridge to enjoy later. If you do not let it take the time to cool down before putting it in the fridge, the drastic temperature change will cause your pie to crack…and it’s not pretty!
* Enjoy!

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