



THE J.M. SMUCKER Co

Little Flaky Pumpkin Pies

Prep Time Cook Time Serves Difficulty

40 mins 30 mins 16 N/A

Ingredients

- **Pie Crust:**

- 4 cups (1 L) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 1/2 tsp (7 mL) salt
- 2 cups (500 mL) all vegetable shortening
- 2 eggs
- 1/4 cup (50 mL) cold water
- 2 tbsp (30 mL) white vinegar

- **Filling:**

- 1 3/4 cups (425 mL) pure pumpkin puree
- 1 cup (250 mL) packed brown sugar
- 2 eggs
- 2 tbsp (30 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground ginger
- 1/2 tsp (2 mL) ground nutmeg
- 1/4 tsp (1 mL) ground cloves
- 1 tsp (5 mL) salt
- 1 can (354 mL) Carnation® Regular or 2% Evaporated Milk

Evaporated Milk

Directions

Step 1:

Preheat oven to 425°F (220°C). Grease or spray muffin pans.

Step 3:

Combine flour and salt in large mixing bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is uniform and resembles large peas. Beat eggs, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of mixture is moistened. Divide dough in four pieces. Roll dough out on lightly floured surface to 1/4" (0.6 cm) thickness. Cut out 4 1/2" (11 cm) circles. You should get a total of 16 circles. Line muffin cups with dough.

Step 5:

Whisk together pumpkin puree, sugar, eggs, flour, spices and salt in large bowl until smooth. Gradually whisk in evaporated milk. Divide mixture evenly between pie shells.

Step 6:

Bake in preheated oven 15 minutes. Lower oven to 375°F (190°C). Continue baking 12 - 15 minutes until crust is golden and filling is set. Cool in pans for 15 minutes. Carefully remove from pans and continue cooling on wire cooling racks. Garnish with whipped cream if desired.

Images

