

# Pumpkin Pie

## Pastry:

2 1/2 cups flour  
1 tsp. each salt and sugar  
8 ounces cold butter cut into 1/2 inch pieces  
1/4 - 1/2cup ice water

## Filling:

2 cups organic canned pumpkin  
3 eggs, lightly beaten  
1/2 cup heavy cream  
1/2 cup brown sugar  
1/2 tsp. each ginger, allspice, cinnamon, salt  
1/8 tsp. ground cloves

Combine pastry dry ingredients in a bowl. Using a pastry cutter cut in the butter until the mixture resembles coarse corn meal. Add ice water until the mixture holds together in your hand. You may not need all the water. Divide the dough into 2 pieces and chill before rolling out. Makes two 9 inch pie crusts.

Combine all filling ingredients and pour into a prepared 9 inch pie shell or into one of the pie crusts made using the above instructions. Bake at 375° for 50 minutes or until filling sets.