**Pumpkin Pie** (Canadian Living)

*Pastry (9single crust for 9” pie)*

220 mL flour

3 mL sugar

2 mL baking powder

1 mL salt

60 mL lard

30 mL margarine

30 mL cold water (or more)

1. In a large bowl, combine flour, sugar, baking powder and salt.

2. Using a pastry blender, cut in lard and margarine until the size of peas.

3. Gradually add cold water, tossing with a fork just until dough stick together.

4. Gather into a ball and flatten into a disc. Turn out of a lightly floured board. Using a rolling pin, roll out till it fit pie plate. Transfer and create a crust.

425 mL pumpkin puree

250 mL packed brown sugar

175 mL evaporated milk

2 eggs, beaten

5 mL cinnamon

2 mL nutmeg

1 mL ginger

1 mL salt

1. Place oven racks in the bottom third of oven. Preheat oven to 425 F.

2. In a bowl, whisk together all of the ingredients until is well combined and smooth.

3. Pour into pie shell. Bake for 15 minutes. Reduce heat to 350 F; bake for 30 minutes or longer till knife inserted in center comes out clean. Let cool on rack.