NANCY FULLER'S PETER PETER PUMPKIN PIE

PUMPKIN

• 1 lb Medium sugar pumpkin 3 to 4 or 2 cups of puree
• Canola oil (or whatever oil you've got any will do), for oiling pumpkin

EASY PIE DOUGH

• 2 cups All-purpose flour, plus more for rolling
• 1/4 tsp Kosher salt
• 2/3 cup Cold unsalted butter cut into 1/2 inch pieces, 11 Tbsp

EASIER PIE DOUGH

• Pillsbury, Red package, refrigeration section of the supermarket, fresh is best unless you're stressed

FILLING

•1 can Sweetened condensed milk, 14 oz
• 1/2 cup Heavy cream
• 3 large Eggs
• 2 Tbsp Cornstarch
• 2 Tbsp Molasses
• 2 Tbsp Canola oil or whatever oil you've got
• 1 Tbsp Ground cinnamon
• 1 tsp Ground ginger
• 1/4 tsp Kosher salt

1. **TO ROAST THE** pumpkin, preheat the oven to 375°F. Line a baking sheet with foil. Remove the stem from the pumpkin and scrape out the insides, discarding the seeds. Cut the pumpkin in half and lay the pieces cut side down on the prepared baking sheet. Rub canola oil all over the skin. Roast until fork-tender, about 1 hour. Let cool.
2. For the pie dough, combine the flour and salt in a large bowl. Add the butter and work with a pastry cutter or 2 knives until crumbly. Stir in just enough cold water (4 to 5 Tbsp) with a fork to make the flour slightly moist and form a rough dough. Divide the dough in half, shape each half into a ball, and

flatten slightly. Wrap one ball in plastic wrap and refrigerate for 30 minutes.

3. With your rolling pin on a lightly floured surface, roll out the remaining dough ball to a 12 inch round. Fit into a 9 inch glass pie dish. Fold the overhanging dough under and crimp decoratively. Chill in the refrigerator for 15 minutes. If you're using Pillsbury dough, which comes as 2 rolled-up rounds of dough in a box, each in a separate sleeve, roll out one round and place in a 9 inch glass pie dish.

ADDITIONAL INFORMATION

Ingredients	• 1 can Sweetened condensed milk, 14 oz, • 1 lb Medium sugar pumpkin 3 to 4 or 2 cups of puree, • 1 Tbsp Ground cinnamon, • 1 tsp Ground ginger, • 2 cups All-purpose flour, plus more for rolling, • 2 Tbsp Canola oil or whatever oil you've got, • 2 Tbsp Cornstarch, • 2 Tbsp Molasses, • 2/3 cup Cold unsalted butter cut into 1/2 inch pieces, 11 Tbsp, • 3 large Eggs, • Canola oil (or whatever oil you've got any will do), for oiling pumpkin, • Pillsbury, Red package, refrigeration section of the supermarket, fresh is best unless you're stressed, 1/2 cup Heavy cream, 1/4 tsp Kosher salt, EASIER PIE DOUGH, EASY PIE DOUGH, FILLING, PUMPKIN
Course	Desserts
Cuisine	Nancy Fuller, Seasonal Fall
Serving Size	4
Category	Nancy Fuller Recipe