



## GINGER PUMPKIN PIE

This pie gains texture from grating rather than pureeing the vegetable.

### Pastry Ingredients:

- 3 cups flour
- 1 tsp. salt
- 1 cup lard or shortening
- 1/2 cup ice water

### Pastry Directions:

In food processor cut cold cubed lard into flour and salt. Add ice water and process until it forms a ball. Shape dough into a rough cylinder, and cut in 3 thick slices. Use 1 for this pie and store the others for another use. Roll out and line a 9" pie pan, turn edges under and crimp.

### Filling Ingredients:

- 2 eggs
- 2 cups cooked pumpkin, grated
- 1/2 cup sugar
- 1/4 cup **Robert Lambert Hot Ginger Caramel Sauce**
- 1 1/2 cup evaporated milk (1 12 oz. can)
- 1 tsp. cinnamon
- 1/2 tsp. salt

### Filling Directions:

Preheat oven to 425\*. Beat eggs, then beat in other ingredients. Fill lined pie pan and bake 15 minutes at 425\*, then reduce heat to 350\* and bake another 45 minutes. Top with ginger caramel whipped cream (1 tbsp. Ginger Caramel Sauce to 1 cup of cream) and drizzle with more **Hot Ginger Caramel Sauce**.