

Pumpkin Pie

3 cups	cooked and mashed pumpkin
5-6	eggs
$\frac{3}{4}$ tsp.	cinnamon
$\frac{1}{4}$ tsp.	ginger
$\frac{1}{4}$ tsp.	cloves
$\frac{1}{4}$ tsp.	nutmeg
1 cup	brown sugar
$\frac{1}{2}$ cup	molasses
$1\frac{1}{2}$ cups	milk or cream

Mix all ingredients together and pour into 2 unbaked pie shells. Start in hot oven (400°F) for 10 minutes, then bake at 325°F until set.

Pie crusts (if you don't have your own favourite recipe)

Blend together:

$1\frac{3}{4}$ cups	flour (any combination of white and whole wheat)
$\frac{1}{4}$ tsp.	baking powder
$\frac{1}{8}$ tsp.	salt

Add approx. $\frac{1}{2}$ cup oil (I use sunflower) and mix with a fork until you have small clumps roughly the size of peas.

Put 1 tsp. of cider vinegar into a $\frac{1}{4}$ cup measure, then fill to $\frac{1}{4}$ cup with ice water. Add this all at once to the flour mixture and stir until the pastry holds together in a ball. Chill, divide in two and roll out into two crusts.