

Pumpkin Cream Pie



Ingredients:

CRUST

- 1 cup all purpose flour + ¼ cup as needed
- ½ teaspoon salt
- ¼ cup ASOYIA ULTRA LOW LIN SOYBEAN OIL
- 2 ½ tablespoons icy cold water

FILLING

- 8 ounces cream cheese, bring to room temperature to soften
- 2 tablespoon ASOYIA ULTRA LOW LIN SOYBEAN OIL
- ¼ cup sugar
- ½ teaspoon vanilla
- 1 egg, beaten
- 1 ¼ cups canned pumpkin
- 1 cup evaporated milk
- ½ cup sugar
- 2 eggs, slightly beaten
- 1 teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon nutmeg
- Maple syrup

Print, trim, and fold on dotted line.



8. Mix pumpkin, evaporated milk, sugar, eggs and spices until blended. Set aside.
9. Roll out the dough between 2 – 12" sheets of parchment paper.
10. Peel off one sheet of paper and lay the dough on the pie pan; peel off the remaining sheet. Trim the dough to one inch of excess dough beyond the pan rim.
9. Shape the dough to a little mound and flute around the pan rim.
10. Spread the cream cheese mixture onto the bottom of the pie crust.
11. Pour the pumpkin mixture over the cream cheese mixture.
12. Bake the pie for 1 ¼ hours or until the filling sets and a knife inserted in the center of the filling comes out clean.
17. Cool the pie. When the filling with set, brush the surface of the filling with maple syrup.

- First prepare your crust and then make your fillings.**
1. Preheat oven to 400° F.
 2. Sift together 1 cup of flour and salt.
 3. Combine ASOYIA and cold water in a measure cup; DO NOT STIR!
 4. Add the liquid mixture all at once to the flour mixture.
 5. Stir lightly with a fork if the mixture is too wet use additional flour 1 tablespoon at a time
 6. Form into a ball inside the bag and flatten slightly. DO IT QUICKLY! Put the bag of dough into the refrigerator to chill while you are making the fillings.
- For your fillings:**
7. Combine softened cream cheese with ASOYIA, sugar, beaten eggs and vanilla; whip until airy and creamy. Set aside in refrigerator.
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