

# Disney Santa Paws 2

THE SANTA PUPS

For pumpkin pie, try Cheryl Ladd's rendition, it could be your new favorite holiday tradition!

## CHERYL LADD'S PUMPKIN PIE RECIPE



### INGREDIENTS:

#### Pie Crust:

3 cups flour  
1 cup shortening  
1 teaspoon salt  
9 tablespoons ice water

#### Filling:

1 can pumpkin (15 oz.)  
3 eggs, slightly beaten  
1 cup sugar  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon each ginger, cloves  
& nutmeg  
1 cup evaporated milk

### PREPARATION:

#### To make pie crust:

Put flour and salt in a bowl and stir. Add shortening and stir gently with fork (the consistency should look like small pea-sized lumps). Don't over work it. Make a small hole in the middle and add water. Stir with fork. Again, don't overwork it.

Divide into four equal portions. You can use one and freeze the other three if you are only making one pie. To thaw later, microwave 1 minute per side on defrost.

Dust a cool flat surface with flour and roll out the pie crust. Place in pie plate and trim excess from edges.

If you don't have time, there are many pre-made frozen pie crusts that are delicious!

#### To make filling:

Preheat oven 450 degrees. Combine eggs, sugar, salt and spices. Beat well. Blend in pumpkin. Add milk and beat well. Turn into pastry lined pan.

### Directions:

Bake for 10 minutes, then reduce heat and bake at 350 degrees for 45 minutes. The pumpkin pie is done when a knife, inserted in center, comes out clean! Serve slightly warm or room temperature with whipped cream on top.



*Comforting, creamy, all spiced up and sweet, this delicious pie makes a celebration complete.*

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