**Pumpkin Pie**

**Ingredients:**

1 cup sugar

1 teaspoon cinnamon

½ teaspoon nutmeg

½ teaspoon salt

½ teaspoon ground ginger

¼ teaspoon ground cloves

4 eggs

20 oz. Pumpkin

16 fl. Oz. Heavy cream

**Crust**

12 oz. flour

8 oz. cold cubed butter

4 oz. cold water

**INSTRUCTIONS**

**Dough:**

1. Cut the butter into the flour with the pastry knife.
2. Stir the water in until it forms a soft dough.
3. Roll the dough out. You should have enough to make 3 pies.
4. Transfer the dough to 3 pie pans.

**Filling:**

1. Preheat oven to 375º.
2. Fit the Kitchenaid with the whip attachment. Whip the heavy cream until it is soft peaks.
3. In a separate large bowl, mix sugar, spices, eggs and pumpkin until well blended.
4. Fold in the lightly whipped cream.
5. Bake for 45-60 minutes, or until a toothpick can be inserted into the center and come out clean.