



# Easy Pumpkin Pie with Shirriff Pumpkin Pie Filling

An easy autumn classic!

8 servings



Easy

up to 40 Min.



## Ingredients:

### Pie Crust:

1 package Shirriff Pie Crust  
4 tbsp butter  
about 4 - 6 tbsp cold water

### Filling:

1 package Shirriff Pumpkin Cooked  
Pudding & Pie Filling Mix  
3 cup 2% Milk  
1 tsp cinnamon

### Garnish:

Whipped Cream

- 1 Preheat oven to 425°F/220°C.
- 2 Prepare Shirriff Pie Crust according to the package: In a medium bowl, empty mix contents, place 4tbsp. packed and level (60g) cold butter into the mix and cut into small pea size pieces. Add 2-3 tbsp. ice-cold water and stir slowly, then add an additional 2-3 tbsp. and knead until smooth. If dough is sticky, sprinkle lightly with flour, knead further on floured surface.
- 3 Divide the dough in half and lightly flour surface and rolling pin. Roll into a diameter about 1 ½" (3.8cm) larger than an inverted 9" (23cm) pie plate. Insert dough and trim edges. Fit one dough into pie plate. You can freeze unused dough with tightly wrapped cling wrap up to 3 months.
- 4 Poke light holes into the base of the pie with a fork to prevent air pockets from forming. Bake pie crust for 9 to 11 minutes or until the crust is golden brown. Let crust cool completely.
- 5 For the filling, prepare Shirriff Pumpkin Cooked Pudding & Pie Filling Mix according to the package: in a saucepan, mix contents of pouch & 3 cups (750 mL) cold milk.





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- 6 Stir continuously over medium high heat (approx. 15 minutes) to prevent the mixture from burning. When the mixture comes to a boil and begins to thicken, stir for 1 minute more.
- 7 Remove from heat and stir well two separate times over a 5 minute period. The mixture will continue to thicken as it cools.
- 8 Once the pie crust is cooled, pour the pumpkin mixture into the pie crust. Refrigerate for 3-4 hours.
- 9 Before serving, garnish the pie with whipped cream. Enjoy!

Tip: after rolling out the dough and lining the pie pan, chill the crust loosely covered in plastic wrap for at least half an hour. This lets the dough relax and helps to prevent shrinking in the oven.

Tip: Once pill filling has been poured into the pie crust, place cling wrap on the surface to prevent formation of pudding skin.

