

Pumpkin Pie Celebrating Thanksgiving Boy Learns To Bake

Once upon a time, there was a young boy named Billy who loved Thanksgiving. He loved the food, the family, and the football. But most of all, he loved pumpkin pie.



Pumpkin Pie - Celebrating Thanksgiving (A Boy Learns to Bake Book 5) by Charlene A. Derby

★★★★★ 5 out of 5

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Screen Reader : Supported
Enhanced typesetting : Enabled
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Every year, Billy's mother would make a delicious pumpkin pie from scratch. Billy would always help her measure the ingredients and stir the batter. But this year, Billy wanted to do more. He wanted to make the pie all by himself.

Billy's mother was hesitant at first. She didn't want him to get hurt. But Billy was determined. He promised to be careful, and his mother finally agreed.

Billy gathered all the ingredients and tools he needed. He carefully followed the recipe, and soon the pie was in the oven. Billy couldn't wait to take a

bite.

When the pie was finally done, Billy and his family gathered around the table. Billy proudly presented his creation, and everyone took a bite.

The pie was delicious! It was the best pumpkin pie Billy had ever tasted. He was so proud of himself, and his family was so happy for him.

From that day on, Billy loved Thanksgiving even more. He knew that he could always make a delicious pumpkin pie to share with his family and friends.

Ingredients

- 1 (9-inch) unbaked pie crust
- 1 (15-ounce) can pumpkin puree
- 1 (12-ounce) can evaporated milk
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 2 eggs

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a large bowl, combine the pumpkin puree, evaporated milk, sugar, cinnamon, ginger, cloves, and salt. Beat until smooth.
3. Add the eggs and mix well.
4. Pour the filling into the pie crust.
5. Bake for 45-50 minutes, or until the filling is set.
6. Let cool before serving.

Tips

- For a creamier pie, use heavy cream instead of evaporated milk.
- For a sweeter pie, add more sugar to taste.
- For a spicier pie, add more cinnamon, ginger, and cloves to taste.
- Serve the pie with whipped cream or ice cream for a special treat.

Pumpkin pie is a delicious and classic Thanksgiving dessert. This recipe is easy to follow and makes a perfect pie for any family gathering. So gather your loved ones, preheat the oven, and enjoy the sweet taste of Thanksgiving together.



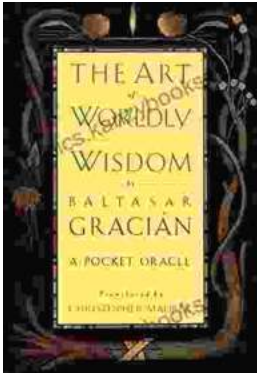
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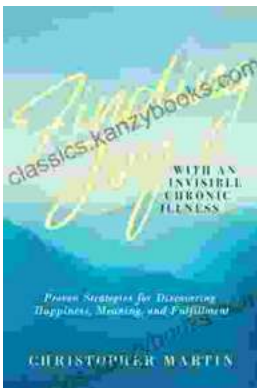
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