



Name: _____

Are you ready to make a tasty treat? Follow these simple steps to create a delicious pumpkin pie that will make your taste buds dance with joy! With the help of an adult, you'll be a baking pro in no time.

Ingredients:

For the pie crust:

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small cubes
- 3-4 tablespoons ice water

For the whipped cream (optional):

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1/2 teaspoon vanilla extract

Instructions:

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For the pie crust:

1. Ask an adult to preheat the oven to 375°F (190°C).
2. In a mixing bowl, add the flour and salt. Mix them together.
3. Add the cold, cubed butter to the flour mixture.
4. Use a pastry blender or two butter knives to cut the butter into the flour until the mixture resembles crumbs.
5. Gradually add ice water, one tablespoon at a time, and mix until the dough starts coming together. Be careful not to add too much water.
6. Shape the dough into a ball and wrap it in plastic wrap. Refrigerate it for about 30 minutes.
7. Roll out the dough on a floured surface into a circle about 12 inches in diameter.
8. Carefully place the pie crust in a 9-inch pie dish. Crimp the edges for a decorative touch.

For the pumpkin filling:

- 1 cup canned pumpkin puree
- 1/2 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 2 large eggs
- 3/4 cup evaporated milk



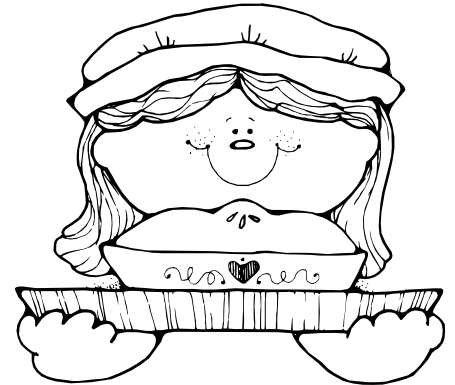
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For the pumpkin filling:

1. In a mixing bowl, combine the pumpkin puree, sugar, cinnamon, nutmeg, cloves, and salt.
2. In a separate bowl, beat the eggs and then add them to the pumpkin mixture.
3. Gradually stir in the evaporated milk and mix until everything is well combined.

Assembling the pie:

1. Pour the pumpkin filling into the prepared pie crust.
2. Bake the pie in the preheated oven for 45-50 minutes or until the filling is set and a knife inserted into the center comes out clean.
3. Let the pie cool on a wire rack.



For the whipped cream (optional):

1. In a bowl, beat the heavy cream, powdered sugar, and vanilla extract together until stiff peaks form.
2. Serve a dollop of whipped cream on each slice of pumpkin pie.
3. Enjoy your delicious homemade pumpkin pie! It's a perfect treat for the fall season or Thanksgiving. Make sure to have an adult help with the oven and any sharp tools.

1. What is the text structure of this passage? (circle one)

description

cause and effect

compare and contrast

problem and solution

sequence

2. How much flour is needed for the pumpkin pie crust? _____

3. At what temperature should the oven be set? _____

4. What is the third step for the pumpkin filling? _____

5. For how long should the pie bake? _____