**Pumpkin Pie Tartlets**

**Pumpkin Pie Filling**

**Ingredients:**

15 oz. pumpkin puree

12 oz. evaporated milk

¾ cup brown sugar

¼ t ground cloves

½ t ground ginger

1 t cinnamon

½ t salt

2 large eggs

Procedure:

Mix brown sugar, salt, cinnamon, ginger, and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar/spice mixture. Gradually stir in evaporated milk. Pour individual tartlets made in muffin tin.

**One-Crust Pie Crust**

**Ingredients:**

2 C all-purpose flour

1 t salt

2/3 C plus 2T shortening or butter

6 to 7 T cold water or more if needed

Mix flour and salt in medium bowl. Cut in shortening using a pastry blender or two knives. Do this until mixture has pea sized particles. Sprinkle with cold water 1 T at a time. Make sure to combine all of the flour mixture. Add more water if necessary, but the dough should not be watery. Gather into a ball. Roll the dough out flat on a floured surface using a floured rolling pin. Cut individual pieces off to form inside of the muffin tins to create the tartlets with a circular cutter.

**Baking the Tartlets**

Bake at 425\* F for approximately 15 minutes, and then reduce heat to 350\* F for another 20 – 25 minutes.