

PET

-03:00

MS PERFORM RNDZ WITH PIE INGREDIENTS 4A

-02:30

MS Perform PREHEAT OVEN TEMP - 350 DEG

CDR PUMPKIN PREP 4B

PLT Bake pumpkin at 350 deg for 50 minutes.

-02:00

-01:30

PLT PUMPKIN REMOVAL AND BLEND 4C

MS GENERATE PIE FILLING 4D

-01:00

CDR Bake pie at 350 deg for 1 hour.

-00:30

PLT If pie status check reqd:  
Crack oven door and inhale delicious scent.

00:00

CDR PUMPKIN PIE COOL 4E

← Ti TIG (THANKSGIVING INITIATION)

MCC UPDATE  
Final Pie Burn Pad  
(if reqd)

PERFORM RNDZ WITH PIE INGREDIENTS 4A

✓ Kitchen set to baking configuration

Gather ingredients:

PANTRY

- 1.0 pie pumpkin (8-inch diameter, makes 2 cups pumpkin)
- 0.5 tsp salt
- 1.0 tbsp molasses
- 1.0 tsp cinnamon
- 0.5 cup honey
- 0.5 tsp ground cloves
- 0.5 tsp ground ginger
- 1.0 tsp nutmeg

REFRIGERATOR

- 2.0 eggs
- 1.5 cup sour cream

FREEZER

- 1.0 pie crust

PUMPKIN PREP 4B

Cut pumpkin in half lengthwise.  
Remove pumpkin guts.  
Place two halves face down on a cookie sheet.

PUMPKIN REMOVAL AND BLEND 4C

**CAUTION: HOT PUMPKIN**

Remove pumpkin from oven.  
✓ Pumpkin thoroughly cooked (skin is easily pierced by a fork).  
Scoop pumpkin out of skin.  
Puree pumpkin in food processor.

GENERATE PIE FILLING 4D

Mix pumpkin with eggs, sour cream, molasses, honey and spices.  
✓ Taste

**IF TASTE NOT QUITE RIGHT:**

Adjust spice ratio as desired.

Pour filling into pie crust and smooth.

PUMPKIN PIE COOL 4E

Remove pie from oven.  
Cool 5 minutes.

## Translation for FDF Dummies ☺

### Classic Pumpkin Pie

1 8-inch diameter “pie pumpkin” (makes ~2 cups cooked pumpkin)  
2 eggs  
1.5 cups sour cream  
0.5 cups honey  
1 tbs molasses  
1 tsp cinnamon  
1 tsp nutmeg  
0.5 tsp salt  
0.5 tsp ginger  
Dash of cloves  
1 pie crust (frozen or homemade, your choice)

Preheat oven to 350 degrees.

Cut the pumpkin in half lengthwise and remove the strings and seeds. Place the two halves open side down on a cookie sheet and bake for 50 minutes. (The pumpkin is done when a fork or knife easily pierces the skin.)

Remove the pumpkin flesh from the skin with a spoon and puree in a food processor. Mix pureed pumpkin with eggs, sour cream, honey, molasses, and spices. Pour the mixture into the pie crust and bake for 1 hour.