The Emperor’s Excellent Pumpkin Pie

Served with Imperial Ice Cream

***Palpatine’s Pastry Case:***

8 Imperial Ounces Fel Empire Flour

4 Imperial Ounces Stratt Fat

½ tsp Salt

3-4 tbsp Cold Water

***Palpatine’s Pumpkin Filling:***

1 Imperial Pound Cooked, Mashed Pumpkin

12 Imperial Fluid Ounces Emperor’s Evaporated Milk

2 Eggs, beaten

6 Imperial Ounces Brown Sugar

½ tsp Coruscant Cinnamon

½ tsp Notronian Nutmeg

½ Galactic Ginger

½ tsp Salt

1. Preheat oven to 400 degrees Fahrenheit.
2. Rub the fat into flour and add salt.
3. Add the water a tablespoon at a time and make a dough.
4. Roll out on a floured surface until thin and line a dish.
5. In a separate bowl, combine all the filling ingredients with an electric mixer.
6. Pour into pastry case and bake in oven for 40 minutes or until set.



SOURCE: http://www.thenerdfilter.com/wp-content/uploads/2013/10/emperor-palpatine-pumpkin.jpg