

Pumpkin Pie with Whipped Cream

Supplies:

Sculpey clay (Sweet Potato, Ecu, Yellow, Translucent)
DAP Caulking
Pie Plate
Toothpick
Single Edge Razor



Instructions:

Start by mixing 1/3 parts ecru clay with 2/3 parts translucent. This will give you your pie. Mix well. Roll out a ball of this mix thin approx. 1/16" thick and line your pie plate. Cut away any excess crust that you have hanging over the edge.

Now you will want to take your toothpick and create a decorative edge by pushing it into the sides of the crust's edge, making small indentations. Bake your crust at 265° F for about 5 minutes.

Once your crust is cooled take some of your Sweet Potato clay and knead it until soft. Place a small ball and place it into your piecrust and press out until your pie is filled, making sure you don't overlap it onto the edges. Bake your pie at 265° F for about 15 minutes.

If you want to remove a slice from your pie be sure to do it when you remove it from the oven. Cut out a slice using your single edge razor, keep in mind your pie will be hot.

Using another toothpick place some DAP Caulking on the slice, trying to make it look like whipped cream. You could also decorate the inside edge of your crust with the caulking to resemble whipped cream as well.

There you have it... Homemade Pumpkin Pie!

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