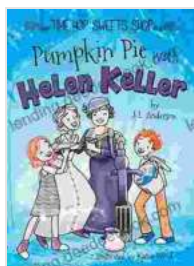


Pumpkin Pie with Helen Keller: Guided Reading Level



Pumpkin Pie With Helen Keller, Guided Reading Level N (Time Hop Sweets Shop) by J.L. Anderson

★★★★★ 5 out of 5

Language	: English
File size	: 6460 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Print length	: 32 pages
Paperback	: 110 pages
Item Weight	: 7.8 ounces
Dimensions	: 6 x 0.28 x 9 inches



Pumpkin pie is a classic fall dessert that is enjoyed by people of all ages. It is a simple yet delicious dish that is perfect for any occasion. In this guided reading level article, we will learn about the history of pumpkin pie and how to make it with Helen Keller as our guide.

The History of Pumpkin Pie

The history of pumpkin pie can be traced back to the Native Americans. They used pumpkins as a food source and would often cook them with other ingredients to make a sweet dish. The first recorded recipe for pumpkin pie was published in 1659 in "The Compleat Cook" by Hannah Woolley. The recipe called for pumpkins, milk, eggs, sugar, and spices.

Pumpkin pie became a popular dish in the United States during the 19th century. It was often served at Thanksgiving and other holiday gatherings. Today, pumpkin pie is still a popular dessert that is enjoyed by people all over the world.

How to Make Pumpkin Pie

Making pumpkin pie is a simple process that can be enjoyed by people of all ages. Here is a step-by-step guide on how to make pumpkin pie:

1. Preheat your oven to 350 degrees Fahrenheit.
2. Combine the following ingredients in a large bowl: 1 cup of canned pumpkin, 1 cup of sugar, 1 teaspoon of ground cinnamon, 1/2 teaspoon of ground ginger, 1/4 teaspoon of ground cloves, and 1/4 teaspoon of salt.
3. Beat 2 eggs in a separate bowl. Add the eggs to the pumpkin mixture and stir until well combined.
- 4.

Pour the pumpkin mixture into a 9-inch pie crust. 5. Bake the pie for 45-50 minutes, or until a toothpick inserted into the center comes out clean. 6. Let the pie cool for at least 2 hours before serving.

Pumpkin Pie with Helen Keller

Helen Keller was a remarkable woman who overcame many challenges to achieve great things. She was blind and deaf from a young age, but she did not let that stop her from living a full and productive life. Helen Keller was also a great advocate for people with disabilities.

In 1955, Helen Keller published a cookbook called "Helen Keller's Personal Recipe Book." The cookbook contained recipes for a variety of dishes, including pumpkin pie. Helen Keller's pumpkin pie recipe is a simple and delicious recipe that is perfect for any occasion.

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Additional Resources

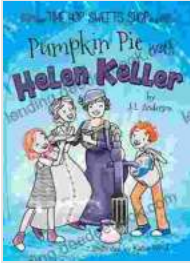
* Helen Keller International: <https://www.helenkeller.org/> * The American Foundation for the Blind: <https://www.afb.org/> * The National Federation of the Blind: <https://www.nfb.org/>

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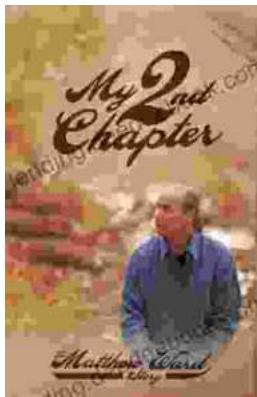
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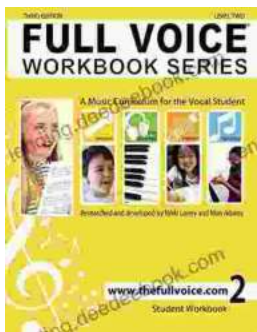


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