

# INDIANA PUMPKIN PIE

## **FILLING:**

2 C. Pureed Fresh Pumpkin (Or 1 ½ C. Condensed Pumpkin)  
1 ½ C. Rich Cream (Or 1 12oz. Can Evaporated Milk)  
7/8 C. Sugar  
½ Tsp. Salt  
½ Tsp. Nutmeg  
1 Tsp. Cinnamon  
1 tsp. Vanilla  
1 Tbs Melted Butter  
2 Eggs Slightly Beaten

## **PREPARATION:**

Place pumpkin in large mixing bowl adding salt, sugar, spices and vanilla. Whisk eggs with a fork in separate bowl and add to pumpkin mixture along with vanilla, milk or cream. Blend well. Melt butter in microwave and stir into filling. Pour into a 9" uncooked pie shell. Bake a 425°F for 15 min. Reduce heat to 350°F and bake 45 min. Pie is done when tooth pick comes out clean.

## **PASTRY FOR A ONE CRUST PIE:**

1 cup All Purpose Flour Sifted  
1/3 C. Lard (This Makes The Best Pie Crust!)  
(You May Use Vegetable Shortening In Equal Amounts)  
4 Tbs. Ice Water (Add One Tbs. At A Time)  
½ Tsp. Salt

## **PREPARATION:**

I do everything by feel, so bear with me. Place sifted flour in mixing bowl, add salt and sift again. Blend lard into the flour with your fingers until it resembles coarse corn meal. Add ice water until dough holds together in a ball. Water amounts are crucial. The dough must be a bit sticky so sift a little flour over it for easy rolling. Chill dough 5 minutes in the refrigerator. Place dough on a well-floured surface and pat down. Flour your rolling pin and roll out dough to a 9" circle. If your circle breaks when you try to pick it up, it's either too short (too much shortening) or you didn't add enough water. Attempt to correct your error & roll out one more time. If it doesn't work, discard. It will be tough and tasteless.