

Grandma Lein's Award Winning Pumpkin Pie

Submitted by Pam Lein



Super-secret pie crust recipe:

2 cups flour
 $\frac{3}{4}$ cup lard (or some other shortening)

Remove $\frac{1}{3}$ cup of flour from the 2 cups, mix with $\frac{1}{4}$ cup milk until it forms a paste – set aside

Mix flour and lard until it forms a soft ball. Add paste and mix it in well.
Roll out for pie crusts – make two crusts (upper and lower or two lower).

Grandma Lein's "secret" pumpkin pie:

Heat oven to 425°F
1 cup pumpkin (I use Libby's canned pumpkin – no spice added)
2 eggs separated
1 $\frac{1}{2}$ cups whole milk
 $\frac{1}{2}$ tsp each of salt and ginger
1 tsp cinnamon
1 tablespoon cornstarch
1 tsp butter melted
 $\frac{3}{4}$ cup sugar

Mix all ingredients, except the egg whites.
Beat egg whites until stiff; fold into the pumpkin mix
Pour into unbaked pie shell
Bake 45-55 min until browned and cracked on top and toothpick comes out clean
If still not set and top is getting very browned, cover loosely with foil and reduce temp to 375°F until done
Best made the night before or the morning of....