



2nd place Perfect Pumpkin Pie Vicki Emery, Mauston

Pastry crust: 5 c flour, 1 tsp salt, 1 tsp baking powder, 1# lard, 1 egg, 1 cup water, 1. tablespoon vinegar.

Mix salt, baking powder and cut in the lard. Beat the egg, water and vinegar and then add to flour mixture. Be sure not to over handle dough as that is what toughens the crust. THIS MAKES 5 SINGLE CRUSTS. EXTRA CRUSTS CAN BE FROZEN IN PIE TINS.

Filling: 1 ½ c pumpkin, ¾ c sugar, and ¼ tsp salt. ½ tsp ginger, ¼ tsp nutmeg. 1 tsp cinnamon, 3 eggs-beaten. 1 c evaporated milk, ¾ c whole milk and one unbaked pie shell,

Mix pumpkin, sugar, salt and spices. Add beaten eggs and the 2 milks. Pour into shell and bake at 450 degrees for 10 min. Reduce oven to 325 degrees for 45 minutes or until knife comes out clean.