

Aunt Mary's Pumpkin Pie by RICK DEES



Yield: Makes one 9-Inch pie

Filling Prep Time: 30 Minutes

Crust Chill Time: 60 Minutes

Total Time: 90 Minutes

Pie Crust Ingredients

2-1/2 cups All-Purpose flour
2 Tablepoons sugar

12 Tablepoons (1-1/2 sticks)
salted butter, cold and cut
into 1/4-inch pieces

1/2 cup lard* cold and
cut into 1/4 inch pieces

1/4 cup water, ice cold
1/4 cut vodka, ice cold

Pie Crust Directions

1. With about 2 quick pulses, process the flour, salt, and sugar in food processor until combined.
2. Add the butter and lard to the mixture and process for 15 seconds until the dough just starts to collect in uneven clumps. It will resemble cottage cheese curds with no uncoated flour remaining.
3. Scrape the bowl with a rubber spatula and redistribute the dough evenly. Add the remaining cup of flour and give the dough 4 to 6 quick pulses until the mixture is distributed around the bowl and the dough mass has been broken up.
4. Empty the dough into a medium-sized bowl. Sprinkle the vodka and ice water over the dough.
5. With a rubber spatula, use a folding motion to mix and press down the dough until it is slightly tacky and sticks together.
6. Divide the dough into 2 equal balls and flatten each into a 4-inch disk. Cover each dough ball with plastic wrap and refrigerate at least 45 minutes until ready to use.
7. Remove one 4-inch disk of dough. Roll dough on cool flat surface into round extending 3 inches beyond the edge of the a 9-inch deep-dish pie plate. Fit pie into a 9-inch deep dish pie plate. Trim crust edges and decorate as desired. Chill the crust in the pie plate a second time for 20 to 30 minutes as you prepare the pumpkin pie filling.



Chef's Note

We recommend making the full pie crust recipe and freezing half for future use, or using the remaining dough for pie decoration.

No pre-baking is necessary with Aunt Mary's Pumpkin Pie!



Filling Ingredients

1 cup granulated sugar
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves
1 15-oz. can Pumpkin Puree
2 large eggs, beaten
1 Tablespoon vanilla extract
3 Tablespoons salted butter,
melted
1 can (12 oz.) evaporated milk
or Half & Half

Pumpkin Filling Directions

1. Preheat oven to 450°F.
2. Mix together the dry ingredients of sugar, salt, cinnamon, nutmeg and cloves.
3. Add pumpkin, beaten eggs, vanilla extract, melted butter, and evaporated milk (or Half & Half) into the dry mixture, then beat on medium speed for about 2 minutes.
4. Pour the mixture into the chilled pie crust. Cover pie edges with aluminum foil strips or pie crust shields to prevent pie crust edges from burning.
5. Bake at 450°F for 10 minutes, then reduce to 350°F and bake for 40 to 50 minutes or until a toothpick or sharp knife comes out moist and almost clean.

Serve warm with a heath scoop of your favorite vanilla bean ice cream or fresh homemade whipped cream. **It's "Dees-licious!"**