

Pumpkin Pie

Yield: 1, nine-inch pie



“Pumpkin pie is always the number one seller at Thanksgiving. Right after Labor Day, the customers at Tate’s Bake Shop start requesting pumpkin pie. This version is smooth and creamy and not overly spicy ”

Rathleen King

Ingredients

- 1 unbaked 9-inch **pie shell**
- 1 large **egg white**, lightly beaten
- 2 large **eggs**
- 2/3 cup **milk**
- 1 1/3 cups **evaporated milk**
- 1 cup **sugar**
- 1 tablespoon **cinnamon**
- 1 teaspoon **ginger**
- 1/8 teaspoon **cloves**
- 1/8 teaspoon **nutmeg**
- 1/2 teaspoon **salt**
- 2 cups mashed fresh or solid packed **pumpkin** (Do not use pumpkin pie filling.)

Directions

Preheat the oven to 350 degrees

Brush the bottom of the pie shell with the beaten egg white to prevent the crust from becoming soggy. Set it aside.

In a large bowl, beat the eggs. Add the milk and evaporated milk and mix them until they are blended. Add the sugar, cinnamon, ginger, cloves, nutmeg, and salt. Mix the ingredients well. Add the pumpkin and mix the ingredients again. Place the shell on a cookie sheet and pour the mixture into the prepared pie shell. (Using the cookie sheet will make it easier to put the pie in the oven without spills.)

Bake the pie for 1 hour or until the filling feels firm when lightly pressed with a fingertip. Remove the pan to a wire rack and let it cool. Serve the pie with whipped cream, if desired.

Buttermilk Pie Crust

“I am always searching for a better pie crust recipe, and this one is my latest favorite.”

Yield: 2, nine-inch single crusts or 1 nine-inch double crust

Ingredients

- 2 1/2 cups **all-purpose flour**
- 1 tablespoon **sugar**
- 3/4 teaspoon **salt**
- 1/2 cup **salted butter**, chilled and cut into small pieces
- 1/2 cup **vegetable shortening**, chilled and cut into small pieces
- 6 tablespoons **buttermilk**, chilled

Directions

In a large bowl, combine the flour, sugar, and salt. Add the butter and vegetable shortening. Cut them in using your hands or a pastry blender. (I am a hands person, but I prefer a pastry blender or two knives to cut in butter and shortening.) Blend it until the mixture resembles a course meal the size of peas.

Add the buttermilk and mix it until the mixture is just moistened. You don’t want it wet.

Press the dough together and divide it in half. Wrap each piece in clear film and chill it for 1 hour.

Roll out one half of the dough on a lightly floured surface, in a circle 3 inches larger than the pie pan you plan on using. Fit the round dough into the pie pan and either flute the edges by turning the excess underneath around the edges on the rim, or leave as is for a double-crust pie.

For a top crust, roll out the second half the same size and shape and place it over the filling. Seal the edges, trim and flute the dough.

To prebake the pie shell: Prick the bottom of the crust with a fork to vent it. Use a piece of aluminum foil to cover the bottom and sides of the pastry, forming the same inside shape. Fill the inside with small dried beans. (These can be used over and over again.) Bake it in a preheated oven at 400 degrees for 15 minutes. Remove the foil and beans, re prick the bottom crust, and continue baking until it is golden brown.