

# Our State eats

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## USS North Carolina Pumpkin Pie

Yield: 8 servings.

- 2 cups flour
- 1 cup shortening
- ½ cup cold water
- 1 tablespoon salt
- 2 cups pumpkin
- ¾ cup evaporated milk
- ¾ cup re-hydrated milk powder
- 2 large eggs
- 1 cup sugar
- 1 tablespoon cornstarch
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- ½ teaspoon salt

Preheat oven to 450°.

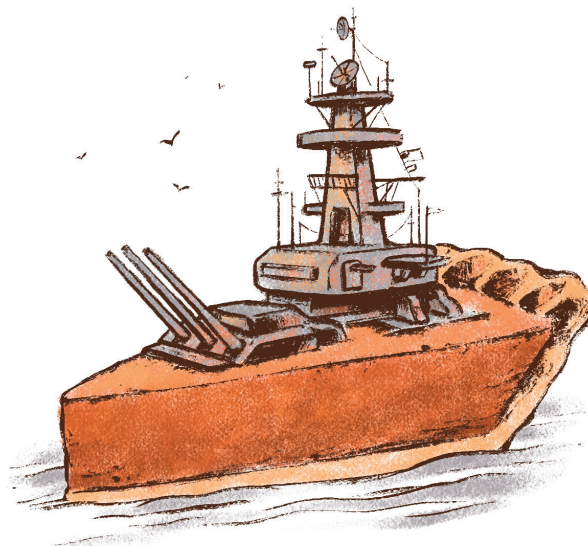
Combine flour and salt. Using a butter knife or fork, cut small amounts of shortening into the flour, until the flour is crumbly. Add water, work to incorporate but do not overwork.

Wrap dough in plastic, refrigerate for four hours (or overnight). Makes enough for two pie crusts and can be frozen.

Roll dough out on clean, lightly floured surface. Cut a circle dough slightly larger than a nine-inch pie tin. Use a spatula or butter knife to lift the dough and set it into the tin. You can use scraps of dough to build the edge of the crust.

Using a fork, mark the rim of the crust and poke holes in the bottom of the crust.

If you have pie weights, use them to keep the bottom from rising. If not, butter one side of a piece of foil. Place the foil butter-side down and fill with beans or rice.



Bake crust for 12 minutes.

Mix dry ingredients: cornstarch, cinnamon, ginger, nutmeg, salt. Re-hydrate ¾ cup worth of milk powder (If you can't find powdered milk, double the amount of evaporated milk.). Beat the eggs in a large bowl. Stir in pumpkin. Add sugar and spices. Slowly incorporate milk. Blend well.

Preheat oven to 425°. Pour filling into baked pie crust. Bake for 15 minutes.

Lower temperature to 350°. Bake for 40-50 minutes. A knife or toothpick should come out of the filling clean.

Allow to cool for two hours.

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