

Pumpkin Pie Recipes

Pumpkin Pie

Made by Erma Schrock (1st Place winner for the Pumpkin Pies)

Ingredients:

4 cups Brown Sugar (packed)
4 Tbsp Flour (Rounded)
1 tsp Salt
1 tsp Cinnamon (Rounded)
1 tsp Nutmeg (scant)
1 tsp Allspice (scant)
1 can Evaporated Milk
2 cups Pumpkin or Butternut Squash
8 large Eggs or 9 small Eggs
4 cups Half & Half
3 cups Milk (Whole)



Photo: Pumpkin Pie

Mix dry ingredients well, then add pumpkin, canned milk, all the egg yolks and 4 of the egg whites. (Saving 4 egg whites in a bowl) Blend well in blender or hand blender.

Heat milk and Half & Half in large kettle. Bring to a boil, remove from heat and pumpkin mixture. Beat Egg Whites to soft peak and add to mixture. This makes 4 large pies.

Preheat oven to 415°. Bake Pies 10 to 15 minutes then turn to 350° and bake until set.

Pie Crust

Made by Erma Schrock

Ingredients:

3 cups Flour (Pillsbury or Gold Medal)
1 1/3 cup Shortening (Erma uses Butter Flavored Crisco)
1 tsp. Salt
1 Egg
6 Tbsp. Water
1 Tbsp Vinegar

Mix dry ingredients. Cut in shortening. Add liquids.

Note: Erma likes the flour and the liquid cold.

Walnut Crunch Pumpkin Pie

Made by Laura Miller (2nd Place Winner for Pumpkin Pies)

Ingredients:

- 1 - 16oz can Pumpkin
- 1 - 13oz can Evaporated Milk
- 2 Eggs
- $\frac{3}{4}$ cup Sugar
- 1 $\frac{1}{2}$ tsp. Cinnamon
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ tsp. Ground Ginger
- $\frac{1}{2}$ tsp. Nutmeg



Photo: Walnut Crunch Pumpkin Pie

Topping:

- 1 cup Chopped Walnuts
- $\frac{3}{4}$ cup Packed Brown Sugar
- 4 Tbsp. Butter, melted

Preheat oven at 400°. Beat all ingredients in bowl (except topping). Pour into unbaked pie crust. Bake 375° for approx 40 minutes or until a knife comes out clean. Let Cool. Mix topping together with fork, put on top of cooked pie and put under broiler for 3-5 minutes, or less (watch very carefully or it will burn - don't put on top rack to broil), until slightly brown or bubbled.

Very Yummy.

Note: You may substitute pumpkin pie spice for ginger and nutmeg.

Never Fail Pie Crust

Made by Laura Miller

Ingredients:

- 6 cups Flour
- 1 $\frac{1}{2}$ cup Lard
- $\frac{1}{2}$ cup Butter Crisco
- 1 Egg beaten in cup, filled up with water
- 3 tsp. Baking Powder
- 1 tsp. Salt

Mix flour, lard, salt and baking powder until crumbly. Add egg with water, mix. Sometimes it takes more water.

Divine Pumpkin Pie

Made by Cindy Miller (3rd Place Winner for Pumpkin Pies)

Ingredients:

1st Layer:

15 oz or 2 cups Pumpkin
14 oz Eagle brand Milk
2 Eggs (Beaten)
1 tsp. Cinnamon

$\frac{1}{2}$ tsp. Ginger
 $\frac{1}{2}$ tsp. Nutmeg
 $\frac{1}{2}$ tsp. Salt



Photo: Divine Pumpkin Pie

2nd Layer:

1 $\frac{1}{2}$ cups Sour Cream
8 oz Cream Cheese

$\frac{3}{4}$ cup White Sugar
1 tsp. Vanilla

Crumbs for Top:

1 cup Brown Sugar
1 $\frac{1}{4}$ cup Flour

$\frac{1}{2}$ cup Butter
1 tsp. Cinnamon

Preheat oven to 400°. Mix first layer together and pour into 2 unbaked pie shells. Bake 15 minutes then turn oven to 350° and bake another 15 minutes. Remove from oven and gently spoon second layer on top. Last put on the crumbs. Now bake 15 minutes at 350°. Yield 2 - 9 inch pies.

Pie Crust

Made by Cindy Miller

Ingredients:

4 cups Softex Flour
1 Tbsp. White Sugar
1 $\frac{1}{2}$ tsp. Salt
1 $\frac{1}{2}$ cup Butter Crisco

1 Egg
1 Tbsp. Vinegar
 $\frac{1}{2}$ cup Cold Water

Blend flour, sugar and salt. Cut in Crisco until particles are the size of peas. Beat egg, vinegar and water. Sprinkle over crumbs, 1 -2 T. at a time, tossing with a fork to mix. When mixed, roll out for pies.

Sour Cream Crumb Pumpkin Pie

Made by Rachel Troyer

Ingredients:

Filling:

15 oz Pumpkin

14 oz Sweetened Condensed Milk

$\frac{1}{2}$ tsp. Ginger

$\frac{1}{2}$ tsp. Nutmeg

2 Tsp. Pumpkin Pie Spice

2 Eggs, beaten

$\frac{1}{2}$ tsp. Salt

2 Unbaked Pie Shells

Sour Cream Mixture:

1 $\frac{1}{2}$ cup Sour Cream

$\frac{3}{4}$ cup Sugar

8 oz Cream Cheese

Crumbs:

1 cup Brown Sugar

1 cup Flour

6 Tbsp. Soft Butter

$\frac{1}{2}$ cup Nuts

Preheat oven to 425°. Combine filling ingredients and mix well. Pour into crusts and bake 15 minutes. Reduce heat to 350° and bake for 20 minutes. Mix sour cream, cream cheese and sugar together and put on top of baked filling. Put crumbs on top of sour cream mixture. Return to oven and bake for 15 minutes. Yield 2 pies.

Pie Crust

Made By Rachel Troyer

Ingredients:

1 $\frac{1}{4}$ cup Flaky Crust Flour

$\frac{3}{4}$ cup Butter Flavored Crisco

1 Tbsp. White Sugar

$\frac{3}{4}$ tsp. Salt

2 Tbsp. Cold Water

Mix first four ingredients together until crumbly. Add cold water using a fork to stir. Roll out and put in pan. Makes 1-2 crusts.

Pumpkin Pie

Made by Rachel Hogue

Ingredients:

$\frac{1}{2}$ cup Pumpkin

1 Egg (Separated)

1 cup Brown Sugar

1 Tbsp. Flour

$\frac{1}{2}$ tsp. Salt

1 tsp. Cinnamon

1 pint Evaporated Milk

Mix together pumpkin, egg yolk and sugar. Stir in flour, salt and cinnamon. Stir in milk. Add beaten egg white. Pour into unbaked pie shell. Bake at 450° for 15 minutes. Then 350° for 25-35 minutes.

Pie Crust

Made by Rachel Hogue

Ingredients:

2 $\frac{1}{4}$ cups Flour

1 tsp. Salt

Mix flour and salt, cut in shortening. Add water; mix and shape into a ball. Makes 2 crusts.

$\frac{1}{4}$ cup Cold Water

1 cup Butter or Crisco

Pumpkin Pie with Streusel Top

Made by Lucy Ricklie

Ingredients:

1 pkg 8oz Cream Cheese
 $\frac{3}{4}$ cup Sugar
3 Eggs
1 can Pumpkin
1 Unbaked 9" Pie Shell

$\frac{3}{4}$ can Evaporated Milk
1 tsp. Cinnamon
 $\frac{1}{2}$ tsp. Ginger
 $\frac{1}{4}$ tsp. Cloves

Cream, cream cheese, $\frac{1}{4}$ cup sugar and 1 egg. To this add 1 can pumpkin, 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ can evaporated milk, cinnamon, ginger and cloves. Mix until smooth. Pour into unbaked pie shell. Bake at 425° for 10 minutes. Bake 350° for 30 minutes, then put streusel mixture on top and bake 10 minutes.

Streusel

$\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ cup cold butter and $\frac{1}{4}$ cup nuts. Mix together and put on top of pie.

Pumpkin Pie Crust

Made by Lucy Ricklie

Ingredients:

1 1/3 cup sifted Reg Flour
 $\frac{1}{2}$ tsp. Salt

$\frac{1}{2}$ cup Crisco
3 Tbsp. Water (Cold)

Cut Crisco, flour and salt until mixture is even pebble size pieces. Sprinkle 3 Tbsp cold water into mixture and mix just until dough sticks together. Roll ball of dough onto floured surface, 1 $\frac{1}{2}$ inches larger than 9" pie plate. Trim $\frac{1}{2}$ inch beyond edge of pie plate. Fold extra crust under and flute with fingers.

Pumpkin Pie

Made by Mary Mullet

Ingredients:

1 Unbaked 9" Pie Crust
 $\frac{3}{4}$ cup Sugar
2 Tbsp. Brown Sugar
2 tsp. Cornstarch
Pinch of Salt
 $\frac{1}{4}$ tsp. Ground Cloves
 $\frac{1}{4}$ tsp. Nutmeg

$\frac{1}{4}$ tsp. Cinnamon
2 Eggs, separated
 $\frac{1}{2}$ cup Pumpkin
1 cup Milk
1 cup Half & Half
1 tsp. Vanilla

Mix sugar, cornstarch, salt and spices. Add egg yolks and a little milk. Stir well and add pumpkin. Gradually add rest of milk, half & half and vanilla. Beat egg whites until stiff, then fold in. Pour into crust. Bake at 400° for 10 minutes then reduce to 350° and bake 30 minutes longer.

Crust Recipe

Made by Mary Mullet

Ingredients:

5 lbs. Softex Flour
 $\frac{1}{2}$ cup White Sugar

36 oz Crisco
2 Tbsp. Salt

Blend ingredients together and mix well. Store on a plastic container. Doesn't need refrigeration. This makes a large batch. For 1 pie use 1 $\frac{1}{2}$ cup crumbs with 2 Tbsp water.

Pumpkin Custard Pie

Made by Marcia Hostetler

Ingredients:

2 Eggs beaten with fork

$\frac{1}{2}$ cup Sugar

$\frac{1}{2}$ cup Brown Sugar

1 tsp mixed Pumpkin Pie Spice

1 Tbsp. Flour

$\frac{1}{2}$ tsp Salt

$\frac{1}{2}$ tsp Cinnamon

1 Tbsp. Butter

Mix and let set for 10 minutes Add $\frac{1}{2}$ cup pumpkin and 1 can evaporated milk. Pour into an unbaked pie shell. Sprinkle with cinnamon. Bake at 400° for 10 minutes. Reduce heat to 350° for 25 minutes.

Pie Crust

Made by Marcia Hostetler

Ingredients:

3 cups Flour

1 cup Crisco

$\frac{1}{2}$ tsp Salt

$\frac{3}{4}$ can Soda Pop (Sprite)

Mix first 3 ingredients till crumbly. Add sprite until just mixed. Roll out. Makes 3 - 9" pie crusts.

Pumpkin Pie

Made by Troy Ball

Ingredients:

2 Eggs

$\frac{3}{4}$ cup Sugar

$\frac{1}{2}$ tsp. Salt

1 $\frac{3}{4}$ cups Solid Pack Pumpkin

1 - 9" Prepared Pie Crust (Recipe Follows)

1 tsp. Cinnamon

$\frac{1}{2}$ tsp. Ground Ginger

$\frac{1}{4}$ tsp. Ground Cloves

1 $\frac{1}{2}$ cups Evaporated Milk

Combine sugar, salt, cinnamon, ginger and cloves in a small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in evaporated milk. Pour into pie crust. Bake for 15 minutes in preheated 425°F oven. Reduce temperature to 350°F, bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool completely on wire rack.

Pie Crust (Single)

Made by Troy Ball

Ingredients:

1/3 cup Butter Flavored Shortening

$\frac{1}{2}$ tsp. Salt

1 cup All-Purpose Flour

3 Tbsp. Ice-Cold Water

Combine shortening, salt and flour with a pastry blender until very crumbly. Sprinkle the water over mixture and lightly mix with a fork. Roll the crust out on a lightly floured surface to about 1 inch larger than the pie plate. Lift to pie plate and press down into the plate. Trim to about $\frac{1}{2}$ inch beyond the rim. Fold up and pinch so edge of pie is raised from rim. Flute the edges as desired and fill with your desired filling.

Indian Pumpkin Pudding Pie

Made by Laurie Ward

Ingredients:

1 small can Pumpkin	1 tsp. Vanilla
2 cups Milk	$\frac{1}{2}$ tsp. Allspice
$\frac{2}{3}$ cup Sugar	$\frac{1}{2}$ tsp. Ginger
$\frac{1}{2}$ cup Unsulphured Molasses	$\frac{1}{8}$ tsp. Cloves
3 Large Eggs	$\frac{1}{8}$ tsp. Nutmeg
$\frac{2}{3}$ cup Yellow Cornmeal	$\frac{1}{8}$ tsp. Salt
1 tsp Cinnamon	$\frac{1}{4}$ cup Butter, melted

In large bowl whisk filling ingredients until blended. Pour into pie shell. Bake at 450° for 10 minutes then reduce temperature to 325°. Bake 50 minutes longer. Enjoy!

Pie Crust

Made by Laurie Ward

Ingredients:

2- $\frac{2}{3}$ cups Flour	1 tsp. Salt
1 cup Butter Flavored Crisco	4-5 Tbsp. Warm Water

Makes 2 - 9" pies. This recipe fits in a 10 inch pan.

Perfect Pumpkin Pie

Made by Ina Mullet

Ingredients:

1 - 15oz can Pumpkin (2cups)
1 - 14oz can Eagle brand Milk
2 Eggs
 $\frac{1}{2}$ tsp. Salt

$\frac{1}{2}$ tsp. Ginger
 $\frac{1}{2}$ tsp. Nutmeg
1 tsp Cinnamon
2 - 9" Unbaked Pie Crusts

Crumbs:

$\frac{1}{2}$ cup Brown Sugar
 $\frac{1}{2}$ cup Flour

1 tsp. Cinnamon
Cut in 3 Tbsp. Butter till crumbly

Preheat oven to 350°. Combine ingredients and mix well. Pour into crusts. Bake 30 minutes or until firm. Then spread 2 cups sour cream, 8 oz cream cheese and $\frac{3}{4}$ cup sugar and top with crumbs. Bake 15 to 20 minutes longer.

Pie Crust

Made by Ina Mullet

Ingredients:

1 - 5# bag Softex Flour
 $\frac{3}{4}$ can Crisco

$\frac{1}{2}$ cup White Sugar
2 Tbsp. Salt

Blend ingredients together and mix well till crumbly. Store in a plastic container. To make 1 pie crust: Measure 1 $\frac{1}{2}$ cups mix and 2 Tbsp Cold Water.

Pumpkin Cream Pie

Made by Judy Yoder

Ingredients:

1 Unbaked Pie Crust
4 oz Cream Cheese

$\frac{1}{2}$ cup Sugar
5oz Cool Whip

Mix cream cheese and sugar together then stir in cool whip, spread in bottom of baked pie crust and refrigerate while cooking pudding part of pie.

Pudding Pie Filling:

$\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ tsp. Salt
 $2 \frac{3}{4}$ cup Milk
1 tsp. Vanilla

$\frac{1}{3}$ cup Cornstarch
4 Egg yolks
2 Tbsp. Butter
 $\frac{3}{4}$ cup Canned Pumpkin

In sauce pan mix together sugar, salt and cornstarch. In separate bowl beat egg yolks and mix in milk. Add the milk mixture slowly to the dry ingredients in sauce pan. Over med heat bring to a gentle boil. Boil 1 minute. Remove from heat & stir in 2 Tbsp butter, 1 tsp vanilla and $\frac{3}{4}$ cup pumpkin. Cool. When cool, place on top of cream cheese mixture & refrigerate 1 hour before serving. Top with whipped cream.

Pie Crust

Made by Judy Yoder

Ingredients:

2 cups Flour
 $\frac{3}{4}$ cup Crisco

Pinch of Salt
 $\frac{1}{4}$ cup Cold Water

Bake at 450° for 10 minutes for baked crust.

Pumpkin Pie

Made by Linda Troyer

Ingredients:

Sift together:

$\frac{1}{2}$ cup Brown Sugar
1 Tbsp. Flour (heaping)
 $\frac{1}{2}$ tsp. Salt

$\frac{1}{4}$ cup White Sugar
1 tsp. Cinnamon

Add:

3 Egg Yolks
 $\frac{1}{2}$ cup Pumpkin

2 cups Milk

Add and fold in:

2 Eggs beaten

Pie Crust

Made by Linda Troyer

Ingredients:

3 cups Flour
1 cup Crisco

1 Egg
1 tsp. Vinegar

Blend flour and Crisco to make crumbs. In a $\frac{3}{4}$ cup combine egg and vinegar; mix with a fork and add enough water to fill cup. Add to flour mixture. Sprinkle with flour and roll with rolling pin. Bake at 350°. Yield 3

Pumpkin Pie

Made by Sovilla Troyer

Ingredients:

$\frac{1}{2}$ cup Brown Sugar

$\frac{1}{2}$ cup White Sugar

1 heaping Tbsp Cornstarch

$\frac{1}{2}$ tsp. Cinnamon

to make 2 cups

$\frac{1}{2}$ tsp. Pumpkin Pie Spice

$\frac{1}{8}$ tsp. Salt

$\frac{3}{4}$ cup Pumpkin

2 Eggs, separated

1 can Evaporated Milk plus enough milk

1 tsp. Vanilla

Mix all dry ingredients, then add pumpkin, egg yolks, milk and vanilla. Beat egg whites until stiff and add last. Bake at 400° for 10 minutes, then 350° for approximately 30 minutes.

Pie Crust

Made by Sovilla Troyer

Ingredients:

3 cups Gold Medal Flour

1 tsp. Salt

1 $\frac{1}{4}$ cup Butter Flavored Crisco

1 Eggs, slightly beaten

1 Tbsp. Vinegar

5 Tbsp. Water

Mix flour, salt and Crisco till coarse crumbs form. Add rest of ingredients. Yield 2 large and 1 small crust.

Perfect Pumpkin Pie

Made Sarah Heaston

Ingredients:

Filling:

1 (15oz) can Pumpkin

1 (14oz) can Condensed Milk

2 Large Eggs

1 tsp. Cinnamon

$\frac{1}{2}$ tsp. Ginger

$\frac{1}{2}$ tsp. Nutmeg

$\frac{1}{2}$ tsp. Salt

Whisk pumpkin, milk, eggs, spices and salt until smooth. Bake at 425° for 15 minutes then reduce to 350° and bake for 35-40 minutes.

Streusel Topping:

$\frac{1}{2}$ cup Brown Sugar

$\frac{1}{2}$ cup Flour

$\frac{1}{4}$ cup Cold Water

$\frac{1}{4}$ cup Chopped Nuts

Mix together until crumbly. Wait until pie is baked 30 minutes. Add topping and bake 10 more minutes.

Pie Crust

Made by Sarah Heaston

Ingredients:

1 1/3 cup Sifted Flour

$\frac{1}{2}$ cup Crisco

$\frac{1}{2}$ tsp. Salt

3 Tbsp. Water