

Pearle's Pumpkin Pie

This is Capon's original pumpkin pie recipe, credited to Capon's first Kitchen and Housekeeping manager, Pearle Kump. Her version of pumpkin pie is a little different than most served today...

Prepare a one crust pie. Do not bake.

Filling:

2 eggs, slightly beaten and strained

2 c. milk or half and half

2 c. cooked pumpkin (canned or fresh)

1 tsp. orange extract

1 c. sugar

½ tsp. salt

2 T. cornstarch

Nutmeg (optional)

Mix together eggs, milk, pumpkin, and orange extract in a bowl. In another bowl, whisk together the sugar, salt, and cornstarch. Stir into pumpkin mixture, combining thoroughly. Pour into unbaked pie shell and sprinkle with nutmeg if desired.

Bake at 350° about an hour or until knife comes out clean when inserted in center of pie.

Pie Crust

Originally made with lard from Capon's hogs, it is still made with lard today.

One-Crust Pie:

1 c. flour

½ tsp. salt

⅓ c. lard

2T. ice water

For a One Crust Pie: (9 inch)

Sift flour and salt together. With pastry blender, or two knives used scissor fashion, cut lard into flour mixture until mixture resembles coarse crumbs the size of peas. Add ice water; just enough to mix. (Too much working results in a tough pastry.) Lightly flour counter and rolling pin. Roll out crust to ⅛ inch thickness. Size "circle" to allow for approximately a 1-inch overhang. Trim and crimp the edge, prick bottom and sides with fork. Refer to pie filling recipe to determine whether to bake the crust before adding filling.