

PUMPKIN PIE

RECIPES FROM MAGAZINE READERS

**Most popular
pie in Colorado.**

— Denby

“I love this pie.”

— Ben from Thornton

**“I could eat this entire pie in
one setting. Delicious!”**

— Jesse from Aurora



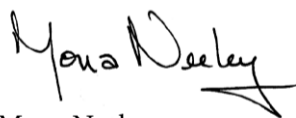
ABOUT COLORADO COUNTRY LIFE MAGAZINE

Making Powerful Connections Across Colorado

For over 70 years, *Colorado Country Life* has served as the flagship publication for Colorado's electric cooperatives. Published monthly by the Colorado Rural Electric Association, *Colorado Country Life* readers recognize and trust the magazine as a source of information for issues and events affecting their communities and unique way of life.

Colorado Country Life magazine is delivered each month to electric cooperative consumers who belong to each participating electric cooperative. The focus of the magazine is on lifestyles and issues that rural Coloradan citizens face. Each issue covers human interest stories, gardening advice, outdoors articles and home efficiency information. Every issue highlights unique, local cooperative news and events, as well as happenings in communities and their surrounding areas across Colorado.

We are honored to be the voice of Colorado's electric co-ops all across the state. We thank our local cooperatives for trusting us to tell their story, advocate for co-op interests and highlight the exciting things happening in Colorado's rural communities.



Mona Neeley

Publisher/Editor, Colorado Country Life



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Colorado
COUNTRY LIFE

Prize-Winning Pumpkin Pie

Applause for our readers' favorite pumpkin pie recipes

Have you ever been conflicted about what pie to serve for your holiday dinner? We certainly have, which is why we were fascinated when Denby, a British pottery manufacturing company dating back to 1809, offered their findings from a case study of the most popular American pies. Gathering data over a five-year period from Google Trends and Ahrefs, Denby found pumpkin pie to be the most popular pie in 16 states, including Colorado. This information inspired us to find out what pumpkin pie recipes members of Colorado's electric cooperatives are mixing up.

In August, *Colorado Country Life* invited readers to submit their best pumpkin pie recipes and Ramona Phipps of Sterling was awarded the blue ribbon. The Highline Electric Association consumer-member presented CCL with her Pumpkin Pie Squares recipe and we gobbled them up. These gems offer a heavenly combination of crunchy and creamy and are sure to be a showstopper at any holiday feast.

Yet, several recipes allured our appetites. Based on readers' submissions, we recognize that people have preferences when it comes to pumpkin pie — many crave creamy, some want a little crunch, while others would rather slide their slice to the side. We asked ourselves, "Why not share them all?" So, feast your eyes on these pumpkin pie recipe submissions, get to baking and share your thoughts with us on our Reader Engagement page at coloradocountrylife.coop. But most of all, enjoy!





Prize Winning Recipe

RAMONA PHIPPS
STERLING
HIGHLINE ELECTRIC ASSOCIATION CONSUMER-MEMBER

Pumpkin Pie Squares

To make the crust:

Mix all crust ingredients with fork until crumbly. Press mixture into buttered 13-by-9-inch cake pan and bake in 350-degree oven for 15 minutes.

To make the filling:

Combine filling ingredients and beat well. Pour on top of crust and bake in 350-degree oven for 20 minutes.

To make the topping:

Mix together topping ingredients with fork until crumbly. Sprinkle topping mixture over pumpkin and bake in 325-degree oven for 20 minutes, making sure middle is set. Serve with whipped cream.

For the crust:

- 1 cup flour, sifted
- 1/2 cup brown sugar
- 1/2 cup quick oatmeal
- 1/2 cup butter

For the filling:

- 2 cups pumpkin
- 1 (12 ounce) can evaporated milk
- 2 eggs
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves

For the topping:

- 1/2 cup chopped pecans
- 1/2 cup dark brown sugar
- 2 tablespoons butter
- whipped cream, to taste



SANDRA CORTNER
ALMONT
GCEA CONSUMER-MEMBER

Pumpkin Pie

- 1 (15- or 16-ounce) can pumpkin pie filling
- 2 large eggs or 3 small eggs
- 1/2 cup brown sugar
- 1/3 cup real maple syrup
- 1 1/4 cups eggnog
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ginger
- 1 teaspoon pumpkin pie spice
- 1 teaspoon vanilla
- 1 tablespoon rum or bourbon
- pinch of salt
- 1 large, unbaked pie shell
- 1/2 cup pecan bits, optional
- whipped cream, optional
- 1 teaspoon sherry, optional
- 1/4 cup powdered sugar, optional

In a large bowl, mix together pie filling, eggs, brown sugar, maple syrup, eggnog, cinnamon, nutmeg, ginger, pumpkin pie spice, vanilla, rum or bourbon and salt.

Pour into large, unbaked pie shell.

Bake at 425 degrees for 15 minutes. Reduce to 350 degrees and bake for 50 minutes. Test with a knife for doneness.

Optional: sprinkle 1 /2 cup pecan bits over the top halfway through baking.

Top with whipped cream, sherry and powdered sugar, if desired.



JOSH DAY

Day Pumpkin Pie

“Here is my submission for the best pumpkin pie! We have it every year for Thanksgiving and I haven’t met a pumpkin pie that is better.”

Bottom Layer:

- 4 ounces cream cheese
- 1 tablespoon milk
- 1 tablespoon sugar
- 1 1/2 cups whipped topping
- 1 graham cracker crust

Slightly soften cream cheese. Combine cream cheese, milk, sugar, whipped topping until smooth. Place in crust and chill.

Top Layer:

- 1 cup cold milk
- 2 boxes of instant vanilla pudding
- 1 (16 ounce) can pumpkin pie filling
- 1 teaspoon ginger
- 1 teaspoon cloves

Combine milk and pudding mix; whisk until smooth. Add pumpkin and spices. Stir until smooth. Place in crust. Keep cold until served.

MARCY GRUBER
WALDEN
MPE CONSUMER-MEMBER

Marcy Gruber's Pumpkin Pie

Mix dry ingredients together in a small bowl. Beat the eggs in a large bowl. Stir the can of pumpkin and honey into the eggs, then blend in the dry ingredients. Slowly add the evaporated milk; mix until well blended. Pour mixture into pie shell.

Bake at 420 degrees for 15 minutes. Reduce heat to 350 and bake for another 35-40 minutes, or until done. Enjoy with vanilla ice cream or whipped topping.

- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 2 eggs
- 1 (15 ounces) can pure pumpkin
- 1 tablespoon honey
- 1 (12 ounces) can evaporated milk
- 1 pie shell (homemade is the best!)
- vanilla ice cream, optional
- whipped topping, optional

LAVERNE LAMBERT
PLEASANT VIEW
EMPIRE ELECTRIC ASSOCIATION CONSUMER-MEMBER

Pumpkin Pie Squares

Mix flour, quick oats, brown sugar and butter.

Mix until crumbly. Press into ungreased 13-inch by 9-inch pan;
bake at 350 degrees for 15 minutes.

Place pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and
cloves in a large bowl. Mix well.

Pour onto crust that was just baked and bake 20 minutes at 350 degrees.

Mix well nuts, brown sugar and butter; sprinkle over filling and return to
oven 15 to 20 minutes or until set.

Cool and serve with whipped cream, if desired.

1 cup flour
1/2 cup quick oats
1/2 brown sugar
1/2 cup butter
1 16 ounce can pumpkin
1 12 ounce can evaporated milk
2 eggs
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon cloves
1/2 cup nuts
1/2 cup brown sugar
2 tablespoon butter
whipped cream (optional)

JUDY BEESON
STRATTON
K.C. ELECTRIC CONSUMER-MEMBER

Pumpkin Pie Recipe

“This recipe was from my mother, given to me 55 years ago and I have made it for my family every year since”

For the crust:

- 1 cup flour
- 1/2 teaspoon salt
- 1/3 cup lard (or 1/3 cup plus 1
tablespoon Crisco)

For the filling:

- 1 1/4 cups mashed and cooked fresh
pumpkin (or canned)
- 1 teaspoon salt
- 1 1/4 cups canned milk
- 2 eggs
- 1/2 cup packed brown sugar
- 1 1/2 tablespoons granulated sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon clove

To Make the Crust:

Mix flour and salt in bowl. Cut in lard with pastry blender until particles are size of peas. Measure 2 tablespoons of water. Sprinkle dough mixture with water, one tablespoon at a time, mixing with a fork, until flour is moistened. Gather dough together with fingers so it cleans bowl. Press into ball. Turn out onto floured board and flatten out with hand. Prepare rolling pin with flour, then roll out to 1/8-inch thick. Roll in circle 1 inch larger all around than an inverted pie plate. Fold pastry in half. Carefully transfer to pie plate. Trim pastry with scissors, 1/2 inch from edge of pan. Fold pastry under, then pinch with fingers to a high rim.

To Make the Filling:

Heat oven to 425 degrees. Beat all filling ingredients together with rotary beater. Pour into pastry in pie plate. I put aluminum foil around crust edges to prevent over browning. Bake 45 to 55 minutes. The center may still look soft but will set later.

JAY P. O'NIEL
AMERICAN LEGION POST 207
PUEBLO WEST
SAN ISABEL ELECTRIC CONSUMER-MEMBER

Mile High NO SUGAR Fresh Pumpkin Pie

“I normally use my homegrown pumpkins for my pies. I have used canned pumpkin, too.

Other recipes use a lot of sugar. Compare and you'll see this recipe has far less honey (sugar) than others.

This is a great recipe that I've perfected over the last five to seven years.”

For the filling:

- 3 cups home grown pumpkin puree (well drained)
or use 29 ounce can of pumpkin
- 3/4 cup honey
- 2 tablespoons molasses
- 1/4 teaspoon cloves
- 3 teaspoons cinnamon
- 1 1/2 teaspoons ginger
- 1 teaspoon salt
- 4 eggs
- 1 12 ounce can evaporated milk
- 2 9-inch deep-dish pie crusts (uncooked)

Makes 2 pies.

Prepare pie crusts in pie pan.

Combine all remaining ingredients and pour into uncooked pie crusts. Cover the edges of the crusts with foil so they won't burn. Place on large cookie sheets lined with aluminum foil. Bake at 450 degrees for 10 minutes, and then 60-85 minutes at 350 degrees.

Important: Insert a butter knife, which should come out clean when done. Using the blender, I mix the other ingredients.

Optional: Use 5 teaspoons pumpkin spice instead of the spices listed.

Optional: Before baking, arrange 8 pecan halves for each of the 8 servings.

Jay's tip: I used a blender to puree the fresh pie pumpkin which was harvested in late summer or fall. I add a little of the milk to get it to puree right.

Growing fresh pumpkins: After the last day of frost, place 4-5 pie pumpkin or sugar pumpkin seeds in rich mounds of soil. Keep moist until seeds sprout and then water every other day. The vines will grow long and flowers will become pumpkins. Harvest when the pumpkins are fully orange and the stems dry. Keep in a cool dry place.

Processing fresh pumpkins: Messy work. Process the pumpkins by peeling the orange rind with a potato peeler or just scoop out the flesh after boiling. With a sturdy knife, cut the ends off, slice like a big apple, and cube the flesh of the pumpkin after removing the seeds. Boil in water for about 20-30 minutes until soft. (I used my turkey fryer to boil water.) Mash the pumpkin with a potato masher. Drain well in a colander. Place 3 cups in freezer bags or containers and freeze for up to 6 months. 3 cups makes 2 pies. (Save any extra for pancakes or waffles.)

JOYCE B. LOHSE
IN HONOR OF JEAN A. LOHSE
GRAND JUNCTION
GRAND VALLEY POWER CONSUMER-MEMBER

Pumpkin Pie Recipe - (Grandma) Jean Lohse

“For many years, we lived in Colorado Springs with Grandma Lohse a block away. When we invited her for holiday meals, she would ask, ‘What can I bring?’ The answer was always resounding: pumpkin pie! Hers was the best in the west, and beyond.

This is submitted in honor of my mother-in-law who grew up and lived in the Midwest, then in Colorado for over 30 years.

I copied her handwritten recipe card as she wrote it. Thank you for the nudge to revisit this great pumpkin pie recipe, full of deliciousness and great memories!”

1	unbaked pie shell	Make your own crust in 9-inch pie plate - or use frozen pie shell.
2	eggs	
3/4	cup brown sugar, firmly packed	Combine all remaining ingredients; pour into unbaked pie shell. (Shell should be very full — you could add a little more milk if necessary.)
1	can (1 1/2 cups) canned pumpkin	
1	teaspoon cinnamon	Bake at 425 degrees for 40 minutes or until silverware knife inserted in center comes out almost clean.
1/2	teaspoon salt	
2	tablespoons pumpkin pie spice mix	
1	tablespoon cornstarch	
1	tablespoon molasses	
1 1/2	cups milk	
1 1/2	tablespoons granulated sugar	
1	teaspoon cinnamon	
1/4	teaspoon ginger	
1/4	teaspoon nutmeg	
1/4	teaspoon clove	

SHARON SCIACCA
TRINIDAD
SAN ISABEL ELECTRIC ASSOCIATION CONSUMER-MEMBER

Old-Fashioned Fresh Pumpkin Pie

Mix sugar with flour, salt, ginger, cinnamon, nutmeg and cloves. Beat in eggs. Stir in pumpkin and milk or cream. Mix well. Pour mixture into a 9-inch pie pan lined with unbaked pastry. Bake in preheated oven at 400 degrees for 50 minutes or until a knife inserted in the center comes out clean. Makes 6 servings.

- 1 cup sugar
- 1 tablespoon flour
- 1/2 teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 3 eggs
- 1 1/2 cups cooked mashed pumpkin
- 1 cup milk or light cream
- pastry for one 9-inch pie crust

Pumpkin Chiffon Pie

1	(9 inch) pie shell, baked and cooled	In a medium saucepan, combine slightly beaten egg yolks, 1/2 cup sugar, pumpkin, milk, 1/2 cup water, spices and salt. Cook, stirring until ingredients thicken; cool. Combine gelatin and 1/2 cup cold water and mix with cooled saucepan ingredients.
2	eggs, separated	
1/2	cup sugar, plus 1/2 teaspoon	In a medium size bowl, add the remaining 1/2 teaspoon sugar to the egg whites as you beat them to stiff peaks. Fold egg whites into gelled pumpkin ingredients; pour mixture into cooled pie shell and refrigerate. Serve with large dollop of whipped cream dusted with a dash of nutmeg.
1	can (16 ounce) pumpkin	
1/2	cup milk	
1/2	cup cold water, separated	
1/2	teaspoon nutmeg, plus more for dusting	
1/2	teaspoon ginger	
1/2	teaspoon cinnamon	
1/2	teaspoon allspice	
1/2	teaspoon salt	
1	envelope unflavored Knox gelatin	
	whipped cream, to taste	

GERI TRUJILLO
GRAND JUNCTION
GRAND VALLEY POWER CONSUMER-MEMBER

Pumpkin Pie Squares

To make the crust:

Combine all ingredients and mix until crumbly; press into a greased 13x9 inch baking pan. Bake at 350 degrees for 20 minutes or until golden brown.

To make the filling:

Combine all ingredients and beat in mixing bowl until smooth. Pour filling over crust and bake for 45 minutes.

To make the topping:

Combine topping ingredients and sprinkle over top of pie. Bake 15-20 minutes longer or until knife inserted near the center comes out clean. Store in refrigerator. Makes 16 to 20 servings.

For Crust:

- 1 cup all purpose flour
- 1/2 cup quick cooking oats
- 1/2 cup packed brown sugar
- 1/2 cup butter or margarine

For Filling:

- 2 (15-ounce) cans pumpkin
- 2 (12-ounce) cans evaporated milk
- 4 eggs
- 1 1/2 cups sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1 teaspoon salt

For Topping:

- 1/2 cup brown sugar packed
- 1/2 cup chopped pecans
- 2 tablespoons butter or margarine softened

Pumpkin Cheesecake

1/2	cup chopped pecans, divided, not toasted	Preheat oven to 350 degrees. Place 1/4 cup chopped pecans in a shallow pan and toast 8-10 minutes in oven. Reserve for top of finished cheesecake.
2	cups Stauffer's (nope, not related) ginger snaps, crumbled	Mix together ginger snaps, untoasted pecans and butter and press firmly into bottom of 10-inch spring-form pan. Bake at 350 degrees for 10 minutes.
3	tablespoons softened butter	
1 1/2	cups sugar	
1	tablespoon pumpkin pie spice	In a large bowl, blend together sugar, pumpkin pie spice and cream cheese.
2	(8-ounce) packages cream cheese, slightly softened	Add in eggs and mix well. Add in pumpkin and mix until blended. Pour pumpkin mixture onto baked crust in spring-form pan. Bake at 300 degrees until center is firm, about 60 minutes. Allow to cool slightly while making the topping.
4	large (5 medium) sized eggs	
1	(15 ounce) can pumpkin	
1	(16 ounce) tub sour cream	
1/4	cup sugar	Mix together sour cream, sugar and bourbon and spread on baked cheesecake. Bake at 300 degrees for 10 minutes. Remove from oven and top with toasted pecans. Chill about 2 hours and then cover until ready to serve.
2	tablespoons bourbon	

TERRY WALLACE
SPRINGFIELD
SOUTHEAST COLORADO POWER CONSUMER-MEMBER

Frost on the Pumpkin Pie

Bake a 10-inch pie shell according to directions.

In a small bowl, dissolve gelatin in cold water. Separate 3 eggs; set aside egg whites in a medium bowl. Beat egg yolks in a large saucepan. Add sugar, mashed pumpkin, milk, salt, cinnamon, ginger, allspice and nutmeg. Cook over medium heat stirring constantly; boil 2 minutes. Remove from heat and stir in dissolved gelatin. Cool. Make meringue by adding powdered sugar to the egg whites. Fold meringue into pumpkin mixture. In a separate bowl mix vanilla, cinnamon and half the Cool Whip; fold into pumpkin filling. Spoon filling into baked 10-inch pie shell. Spread remaining Cool Whip on top. Chill.

- 1 10-inch pie crust, baked
- 1 tablespoon gelatin
- 1/4 cup cold water
- 3 egg yolks
- 2/3 cup sugar
- 1 1/4 cups mashed pumpkin
- 1/2 cup milk
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/2 teaspoon allspice
- 1/4 teaspoon nutmeg

For Meringue:

- 3 egg whites
- 1/2 cup powdered sugar

For Cool Whip mixture:

- 4 ounces Cool Whip
- 1/2 teaspoon cinnamon
- 1/2 teaspoon vanilla

For Topping:

- 4 ounces Cool Whip

Streusel Pumpkin Pie

Crust:

- 2 cups all-purpose flour
- 1/4 cup finely chopped pecans
- 1 teaspoon salt
- 2/3 cup plus 1 tablespoon shortening
- 4-5 tablespoons water

Filling:

- 1 (30 ounce) can pumpkin pie filling
- 1 (14 ounce) can sweetened condensed milk
- 1 large egg, lightly beaten

Streusel topping:

- 1/2 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup chopped pecans
- 1/2 teaspoon ground cinnamon
- 3 tablespoons cold butter
- whipped cream, if desired

Preheat oven to 375 degrees. In a bowl, combine flour, pecans and salt; cut in the shortening until crumbly. Gradually add water, tossing with a fork until a ball forms. Divide dough in half. On a lightly floured surface, roll each half of dough to an 1/8-inch thick circle; transfer circles to two 9-inch pie plates; and press crust in pie plates. Trim crusts and flute edges; set aside.

Combine pie filling, sweetened condensed milk and egg; pour into crusts. For topping, combine brown sugar, flour, pecans and cinnamon in a small bowl; cut in butter until crumbly. Sprinkle over filling. Cover edges of crusts loosely with foil.

Bake until a knife inserted in the center comes out clean, approximately 40-45 minutes. Cool on a wire rack for 2 hours. Refrigerate until serving. If desired, serve with whipped cream.

