

**For the Pie Dough:**

2 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon sugar
2/3 cup cold unsalted butter cut into cubes
1/3 cup cold lard cut into cubes
1/3 cup ice water

For the Pumpkin Pie Filling:

3 large eggs beaten
2 3/4 cups pure pumpkins puree
1 cup sugar
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
3/4 teaspoon fresh ginger root grated
1/2 teaspoon ground cloves
2 1/4 cups evaporated milk

For the Pie Dough:

In a bowl whisk together all-purpose flour, salt, and sugar.

Add unsalted butter and lard. With a pastry cutter cut the unsalted butter and lard into the all-purpose flour until it resembles pea sized crumbs.

Slowly add ice water just until the dough holds together.

Wrap the dough in plastic wrap and refrigerate for 30 minutes.

For the Pumpkin Pie Filling:

In a bowl whisk together eggs, pumpkin puree, sugar, salt, ground cinnamon, ginger, ground cloves, and evaporated milk until completely blended.

Assembling the Pie:

On a lightly floured surface roll out your pie dough to the size of your pie plate.

Place the dough in your pie plate. Trim off any excess dough and crimp the sides of the pie with a fork or pinching with your fingers. Cover any holes or cracks with excess dough.

Pour the pumpkin mixture into the pie crust.

Bake in a 425°F oven for 15 minutes. Turn the heat down to 350°F and bake for an additional 45-55 minutes or until a toothpick inserted in the centre of the filling comes out clean.

Cool completely on a rack before serving.

Slice and Enjoy!