



Pumpkin Pie

Pie pastry for a single crust

2 eggs

1 cup packed brown sugar

1 tablespoon cornstarch

1/2 teaspoon salt

1 1/2 teaspoon ginger

1 1/2 teaspoon cinnamon

1/4 teaspoon cloves

1/8 teaspoon nutmeg

1 1/2 cups pumpkin puree

1 can (12 oz.) evaporated milk

Preheat the oven to 375.

Pumpkin Puree

Remove pumpkin stem and cut in half with a serrated knife. Scoop out seeds and pulp from the center. Line a rimmed baking sheet with parchment paper and add 1/2 cup water to pan. Place pumpkin halves face down and bake for 55 minutes until fork tender. Let pumpkin cool, remove skin and add flesh to food processor or blender. Blend until smooth, about 1 minute.

Pie crust

On a well-floured surface, roll out chilled pie dough to form a thin 14-inch circle. Transfer dough to line the pie pan and trim excess to the rim of the pan. Pierce the bottom of the crust several times with a fork and chill in refrigerator. Roll out excess scrap dough and use piecrust cutters to stamp out 30-35 leaves. Using an egg wash (1 yolk + 2 TBS water), adhere leaves around the perimeter of the crust.

Line piecrust with foil and add pie weights (dried beans or pennies also work well). Pre-bake the crust for 20 minutes, then remove foil and weights and continue baking for 10 minutes. If leaves start browning too quickly, loosely cover with foil. Cool on a wire rack.

Filling

In a medium bowl, whisk together the brown sugar, cornstarch, cinnamon, ginger, nutmeg, and cloves. Mix in pumpkin puree and eggs, and slowly add milk. When mixture is smooth, pour into the pre-baked pie shell. Place the pie on a rimmed baking sheet and bake for about 40 minutes. The center of the pie should appear to be wobbly, but will continue cooking through once removed from oven.