

DIRECTIONS:

Preheat oven to 375°

MAKE 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 ½ 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.

PRE-BAKE PIE CRUST

On a well-floured surface, roll out chilled pie dough to form a thin 14-inch circle. Transfer dough to line the bottom of 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 pie crust cutters to stamp out 30-35 leaves. Using an egg wash (1 yolk + 2 tablespoons water) adhere leaves around the perimeter of the crust.

Line pie crust with foil and add pie weights (dried beans 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.

MAKE FILLING + BAKE

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 once removed from oven.

INGREDIENTS:

2-3 POUND PUMPKIN FOR PUREE

PREMADE PIE PASTRY FOR A SINGLE CRUST

FOR FILLING:

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