

PUMPKIN PIE

SERVES 8

PREP TIME: 5 minutes plus time to prepare the crust

TOTAL TIME: 50 minutes plus cooling time

Timing is important here as the filling must be prepared while the crust bakes. Be sure to use pumpkin puree, not pumpkin pie filling. The pie may be served slightly warm, chilled, or at room temperature. Serve with lightly sweetened Whipped Cream (page 650).

- 1 recipe Single-Crust Pie Dough, partially baked and still hot (page 568)

FILLING

- 1 (15-ounce) can pumpkin puree
- 1 cup packed dark brown sugar
- 2 teaspoons ginger
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup heavy cream
- $\frac{2}{3}$ cup whole milk
- 4 large eggs

1. After removing the partially baked pie crust from the oven, leave the oven rack at the lower-middle position and increase the oven temperature to 400 degrees. (The crust must still be hot when the filling is added.)

2. For the filling: While the crust bakes, process the pumpkin puree, brown sugar, spices, and salt in a food processor until combined, about 1 minute. Transfer the pumpkin mixture to a medium saucepan and bring to a simmer over medium-high heat. Cook the pumpkin, stirring constantly,

Test Kitchen Tip: PUMPING UP PUMPKIN PIE

Pumpkin pie seems easy enough—a can of pumpkin, a few spices, sugar, and eggs—but we learned after testing many recipes that taking a few extra (but easy) steps was well worth it for the perfect pie. First of all, we processed the canned pumpkin in the food processor to remove any traces of fiber. Next, we figured out that cooking the canned pumpkin with the spices and sugar before baking significantly improved its flavor and got rid of that unpleasant canned smell some brands of pumpkin have. Finally, and most important, we learned that adding warm filling to a hot, partially baked crust guaranteed that the crust came out crisp and the filling creamy.

SINGLE-CRUST PIE DOUGH

MAKES enough for one 9-inch pie

PREP TIME: 5 minutes

TOTAL TIME: 2 hours 25 minutes (includes 1 hour 30 minutes chilling time)

Certain pies require that the crust be prebaked before the filling is added because the pie won't be baked any further or because the crust won't be in the oven long enough to brown adequately. This prebaking step is called blind baking and is best understood by studying the photos on page 569.

- $\frac{1}{4}$ cups all-purpose flour, plus extra for rolling out the dough
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons vegetable shortening, cut into $\frac{1}{2}$ -inch pieces and chilled
- 4 tablespoons ($\frac{1}{2}$ stick) unsalted butter, cut into $\frac{1}{4}$ -inch pieces and chilled
- 4 to 6 tablespoons ice water

1. Process the flour, sugar, and salt in a food processor until combined. Scatter the shortening over the top and continue to process until the mixture has the texture of coarse sand, about 10 seconds. Scatter the butter pieces over the top and, using short pulses, process the mixture until it resembles coarse crumbs, about 10 pulses (see page 559). Transfer to a bowl.

2. Sprinkle 4 tablespoons of the ice water over the mixture. Following the photos on page 559, stir and press the dough together, using a stiff rubber spatula, until the dough sticks together. If the dough does not come together, stir in the remaining water, 1 tablespoon at a time, until it does. Form the dough into a 4-inch disk, wrap tightly in plastic wrap, and refrigerate at least 1 hour.

3. Let the chilled dough soften slightly at room temperature before rolling it into a 12-inch circle and fitting it into a pie plate (see the photos on page 560). Trim, fold, and crimp the edges (see the photos) and freeze the unbaked pie crust until firm, about 30 minutes, before filling or baking.

4. Adjust an oven rack to the lower-middle position and heat the oven to 375 degrees. Following the photos on page 569, line the chilled crust with aluminum foil and fill with pie weights. Bake until the pie dough looks dry and is light in color, 25 to 30 minutes. For a partially baked crust, transfer the crust to a wire rack and remove

MAKING A DECORATIVE EDGE ON A SINGLE-CRUST PIE



FIRST: Trim the dough to within $\frac{1}{2}$ inch of the outer lip of the pie plate. Tuck the trimmed dough underneath itself to form a doubled rim that sits above the lip of the pie plate.



FOR A FLUTED EDGE: Use the index finger of one hand and the thumb and index finger of the other to create fluted edges perpendicular to the edge of the pie plate.



FOR A ROPE EDGE: Gently squeeze the dough between your thumb and index finger.



FOR A RIDGED EDGE: Press the tines of a fork into the dough to flatten it against the rim of the pie plate.