

YOU WILL NEED

Chilled pie dough for one single-crust 9-inch pie (see our pie crust recipe)

3 large eggs

1/2 cup (100 grams) granulated sugar

1/3 cup (65 grams) light brown sugar

1 (15-ounce) can pure pumpkin puree or 2 cups (440 grams) fresh pumpkin puree

3/4 cup (175 ml) heavy whipping cream

1 teaspoon vanilla extract

1 1/2 teaspoons ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

1/2 teaspoon kosher salt

DIRECTIONS

Prepare Crust

Roll out dough so that it is two inches larger than your pie dish. Gently press dough down into the dish so that it lines the bottom and sides. (Be careful not to pull or stretch the dough). Trim dough to within 1/2-inch of the dish edge.

Fold edges of dough underneath itself, creating a thicker, 1/4-inch border that rests on the lip of the dish. Crimp edges. (You can see us do this in our pie crust recipe video). Refrigerate while you make the pie filling.

Make Filling

Whisk eggs and both sugars together until smooth. Add pumpkin puree, cream, vanilla, cinnamon, ginger, cloves and the salt. Stir until well blended.

Bake the Pie

Heat oven to 425 degrees F. Transfer pie shell to a baking sheet. Pour pumpkin filling into the pie shell. Bake pie at 425 degrees for 15 minutes. Reduce the oven temperature to 375 degrees and bake 35 to 45 minutes or until a toothpick or thin knife plunged it into the pie, about 2 inches from the edge, comes out clean. Rotate once or twice during baking. If, while the pie bakes, the tops of the crust becomes too dark, cover with a thin strip of aluminum foil.

To Finish

Cool on a wire rack for 2 hours or until room temperature. Cut into 8 wedges and serve alone or topped with whipped cream.

To store, cover the cooled pie loosely with foil or plastic wrap and keep in the refrigerator up to 3 days.

Source

<http://www.inspiredtaste.net/24962/pumpkin-pie-recipe/>

by Adam September 27, 2017