



## classic pumpkin pie

*To add a fanciful finish to this pumpkin pie, use decorative cutters to create autumnal shapes from rolled-out pie dough. Then bake the cutouts and place them on the baked and cooled pie. When preparing this pie, be sure to use a deep-dish pie dish.*

1 1/4 cups firmly packed dark brown sugar

1 Tbs. cornstarch

1/2 tsp. salt

1 1/2 tsp. ground cinnamon

1/2 tsp. ground ginger

1/4 tsp. freshly grated nutmeg

1/8 tsp. ground cloves

2 cups pumpkin puree

3 eggs

1 cup heavy cream

1/2 cup milk

Prebaked and cooled deep-dish piecrust\*

Preheat oven to 375°F.

In bowl, whisk together brown sugar, cornstarch, salt, cinnamon, ginger, nutmeg and cloves.

Add pumpkin, eggs, cream and milk; whisk to combine.

Pour filling into prebaked piecrust; bake until center is set, 60–65 minutes, covering edges of crust with foil after 30 minutes if it browns too quickly. Transfer pie to wire rack; let cool completely, at least 2 hours, before serving. Serves 10.

