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## 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.*

1¼ cups firmly packed dark brown sugar

1 Tbs. cornstarch

½ tsp. salt

1½ tsp. ground cinnamon

½ tsp. ground ginger

¼ tsp. freshly grated nutmeg

¼ tsp. ground cloves

2 cups pumpkin puree

3 eggs

1 cup heavy cream

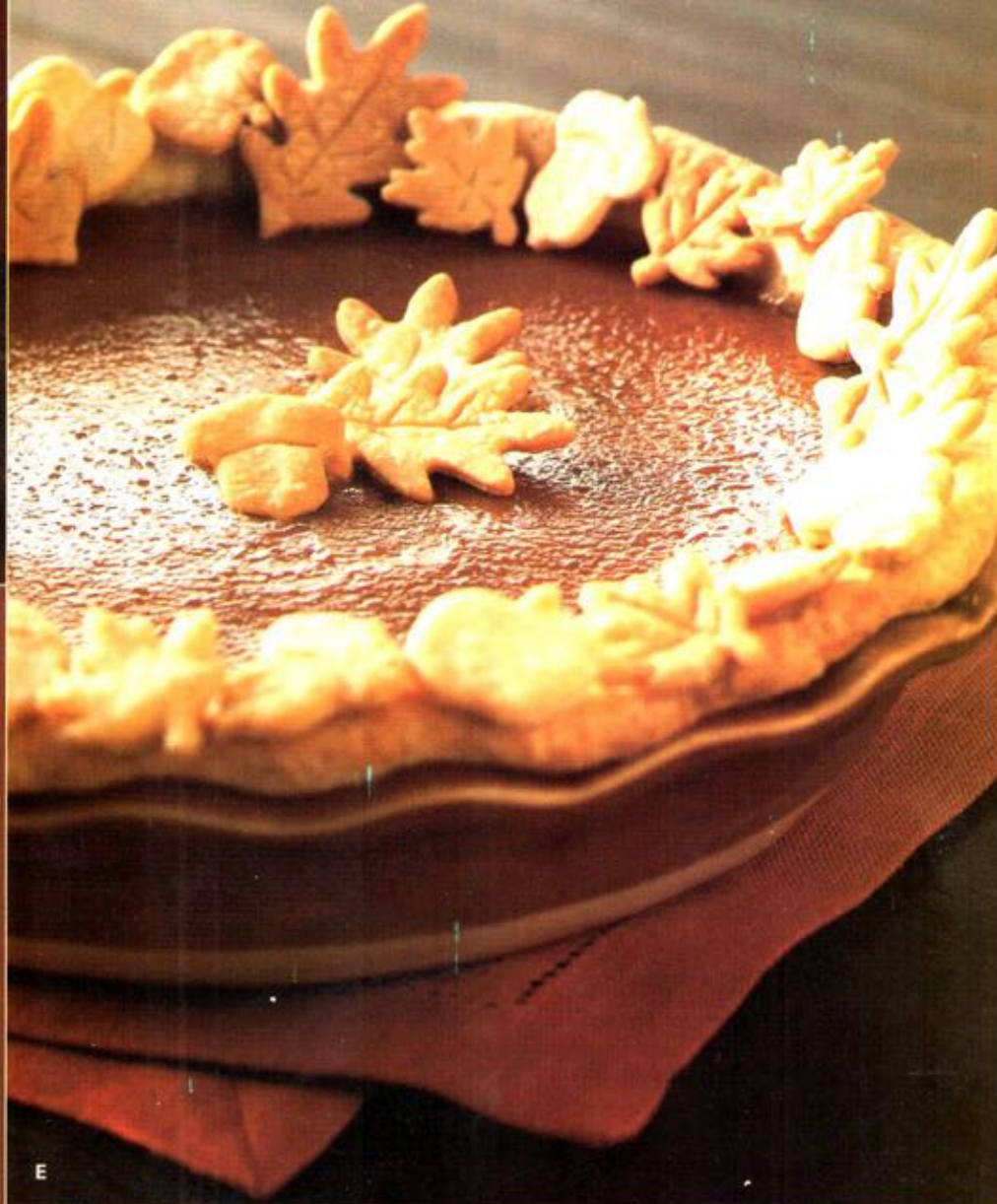
½ cup milk

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.



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