



➔ Preheat oven to 350°. Whisk **1½ cups canned pure pumpkin** and **2 large eggs** to blend well in a medium bowl. Add **1 cup whole milk**, **½ cup pure maple syrup** (preferably Grade B), **1 Tbsp. all-purpose flour**, **1 tsp. ground cinnamon**, **½ tsp. ground ginger**, and **¼ tsp. kosher salt**; whisk to blend well. Pour filling into a **9" baked pie crust**. Bake pie until center is just set, 55–60 minutes. Transfer to a wire rack; let cool. Serve with **sweetened whipped cream** spiked with **bourbon**, if desired.
8 servings



Want to make a tender pie crust? Go to [bonappetit.com/go/piecrust](https://www.bonappetit.com/go/piecrust) for a recipe and step-by-step instructions.

THE PERSONAL TOUCH

"My grandmother used sugar in her pie, but the New Englander in me prefers Grade B maple syrup."

—J.M.

No. 3

GRANDMA'S PUMPKIN PIE

FROM GRANDMA YOUNG, CIRCA 1925

"When I was a little girl, my mom imparted her joy of baking by letting me help with my grandmother's pumpkin pie. It's the perfect starter recipe: Just measure, whisk, and bake. I passed this tradition on to my daughters when they were kids, and they've