



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](http://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