

Everyone will love this **PUMPKIN CREAM PIE**—the host included. The gingersnap crust doesn't require rolling, and the filling is a cinch to make.

PUMPKIN CREAM PIE

ACTIVE TIME 20 MIN.

TOTAL TIME 4 HOURS 50 MIN.

MAKES ONE 9-INCH PIE SERVES 8

If you're planning on making this for Thanksgiving, start it early in the day. The pie needs four hours to set, but the refrigerator does just about all the work.

FOR THE GINGERSNAP CRUST

1½ cups ground gingersnaps (from about 25 cookies)

2 tablespoons sugar

Salt

4 tablespoons unsalted butter, melted and slightly cooled

FOR THE PUMPKIN CREAM FILLING

2 cups whole milk
½ teaspoon pure vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon freshly grated nutmeg
Pinch of ground cloves
½ cup sugar
Salt
4 large egg yolks
½ cup cornstarch
1½ cups solid-pack pumpkin (from one 15-ounce can)
1 tablespoon unsalted butter, room temperature
1½ cups heavy cream, whisked to medium peaks
Garnish: freshly grated nutmeg

1. Make the gingersnap crust:

Preheat oven to 350°. Combine gingersnaps, sugar, and a pinch of salt in a bowl. Stir in melted butter. Press mixture into bottom and up sides of a 9-inch metal pie dish. Refrigerate until set, about 15 minutes. Bake until crust is golden brown, about 15 minutes. Let cool.

2. Make the pumpkin cream filling: Bring milk, vanilla, cinnamon, nutmeg, cloves, ½ cup sugar, and a pinch of salt to a simmer in a medium saucepan over medium heat.

3. Meanwhile, whisk egg yolks with cornstarch and remaining ½ cup sugar in a medium bowl.

4. Gradually whisk about ½ cup milk mixture into yolk mixture. Gradually whisk in remaining milk mixture. Return entire mixture to saucepan. Cook over medium heat, whisking constantly, until bubbling in center, about 2 minutes. Remove from heat. Immediately whisk in pumpkin. Whisk in butter.

5. Strain filling through a fine sieve into a clean bowl. Pour into gingersnap crust, smoothing the top with an offset spatula. Refrigerate until set, at least 4 hours. When ready to serve, top with whipped cream, and garnish with nutmeg.

MAKE AHEAD PIE AND WHIPPED CREAM CAN BE REFRIGERATED, SEPARATELY, OVERNIGHT.



PUMPKIN PERFECTION

Find more sweet recipes that are as easy as pie, at marthastewart.com/pumpkin-desserts.