

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

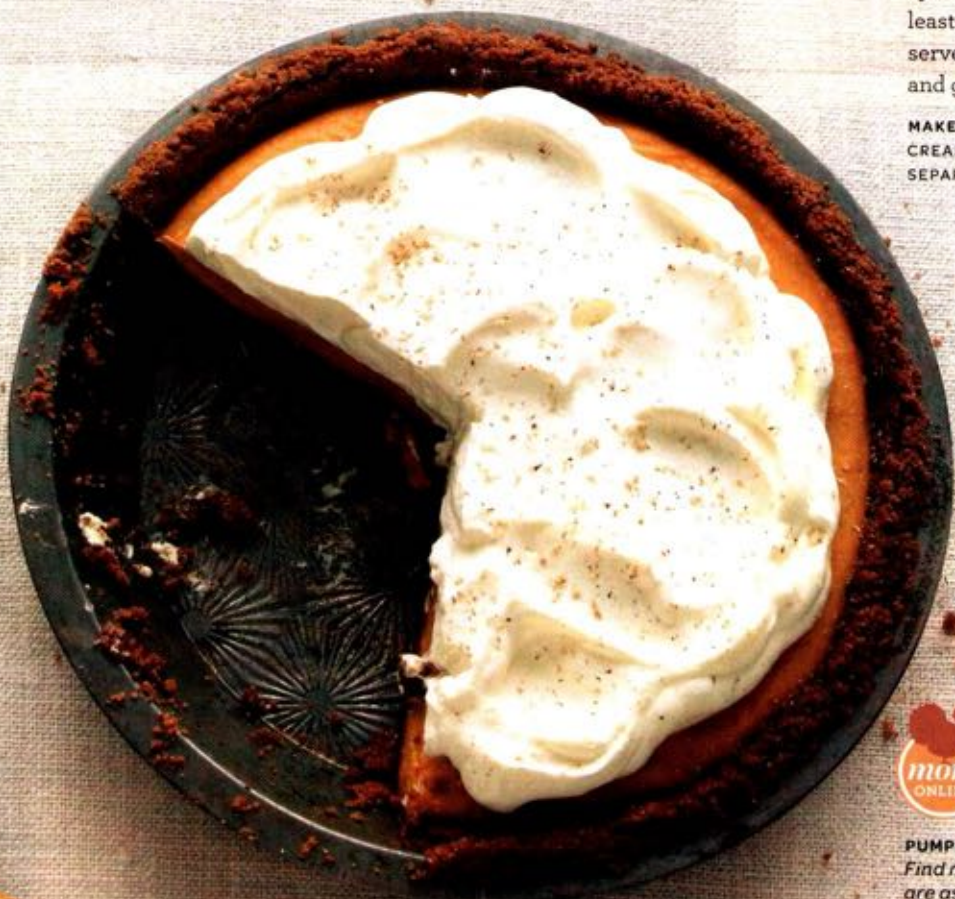
#### FOR THE PUMPKIN CREAM FILLING

- 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
- ¼ 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, ¼ 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 ¼ 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](http://marthastewart.com/pumpkin-desserts).