

Steamed Pumpkin Pudding

Serves 8 to 10

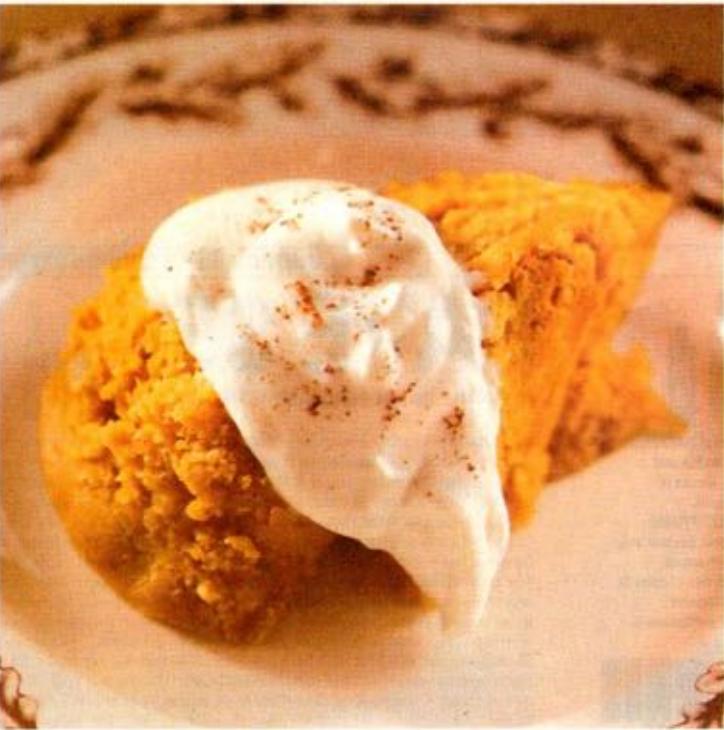
Emily Luchetti's moist steamed pudding, firm enough to cut like a cake, is good made up to two days ahead. Wrap in plastic wrap and store at room temperature.

2 1/4 cups all-purpose flour
1/2 teaspoon ground ginger
2 1/4 teaspoons baking powder
1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon kosher salt
6 ounces (12 tablespoons)
unsalted butter, at room temperature
2 1/4 cups granulated sugar
3 large eggs
3 tablespoons freshly squeezed lemon juice
1 1/2 cups pumpkin puree, homemade or canned
Chantilly Cream (whipped cream flavored with vanilla extract), for serving

Instructions: Butter the underside of the top and the inside of a 2-quart steamed pudding mold or a 2-quart ceramic baking dish and foil to cover.

Sift together the flour, ginger, baking powder, cinnamon and allspice onto a piece of parchment paper or into a bowl. Add the salt and set aside.

Put the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and beat on medium speed until light and creamy, about 30 seconds. Add the



Styling by Rachael Daylong

sides of the bowl and mix again until smooth.

Reduce the speed to medium-low; add the lemon juice and pumpkin puree, and beat until incorporated. Reduce the speed to low, add the dry ingredients, and mix just until combined.

Spread the batter in the prepared mold and cover the mold with the lid. If using a ceramic dish, cover tightly with the buttered foil and tie the edges with kitchen string.

Place the pudding mold or dish in a pot large enough to accommodate

the pot with hot water to reach one-third of the way up the sides of the mold. Cover the pot and bring the water to a low boil over medium-high heat. Reduce the heat to maintain a simmer. Steam the pudding for 1 1/2 to 2 hours, checking the water periodically to make sure that it is just simmering. (Rapidly boiling water will cause the pudding to rise prematurely and then sink). The pudding is ready when a skewer inserted into the center comes out clean.

Let the pudding cool to room temperature. Serve from the dish, or