

# Pumpkin Pie Recipe

Courtesy of Holly and Addi Wagg,  
Recipes by Martha Stewart

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## Easy Pumpkin Puree

Instead of roasting just one pumpkin, try doing two at one time so you can have pumpkin puree even in May.

Prep: 10 mins

Total: 5 hrs

Yield: Yields about 2 cups



### Ingredients

1 sugar pumpkin (3 1/2 to 4 pounds)

### Directions

#### Step 1

Preheat oven to 400 degrees. Snap off the pumpkin's stem and halve the gourd lengthwise. With a spoon or melon baller, remove seeds and rinse for roasting or discard.

#### Step 2

Place pumpkin halves cut-side down on a large rimmed baking sheet. Roast until tender, about 1 hour.

#### Step 3

When cool enough to handle, scoop out cooked pumpkin flesh; discard skin. Transfer pumpkin flesh to a food processor; process until smooth.

#### Step 4

Set a colander in a large bowl and line with a double-layer of cheesecloth. Place pumpkin puree in cheesecloth. Cover with plastic wrap and place in refrigerator to drain, at least 4 hours, and up to 3 days.

### Cook's Notes

Kept in the freezer, the puree will last for up to 6 months.

[marthastewart.com/1050106/pumpkin-puree](http://marthastewart.com/1050106/pumpkin-puree)

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## Pate Brisee for Traditional Pumpkin Pie

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Use this dough to make Traditional Pumpkin Pie with a Fluted Crust.

Yield: Makes enough for one 9-inch deep-dish piecrust



### Ingredients

2 1/2 cups all-purpose flour, plus more for surface

1 tablespoon sugar

1 teaspoon salt

8 ounces (2 sticks) cold unsalted butter, cut into 1/2-inch cubes

3 to 4 tablespoons ice water, plus more if needed

### Directions

#### Step 1

Pulse flour and salt in a food processor until combined. Add butter, and process until mixture resembles coarse meal, about 10 seconds. With machine running, add ice water in a slow, steady stream until mixture just begins to hold together.

#### Step 2

Shape dough into a disk, wrap in plastic, and refrigerate for at least 1 hour or up to 3 days (or freeze for up to 1 month; thaw in refrigerator before using).

[marthastewart.com/314745/pate-brisee-for-traditional-pumpkin-pie](http://marthastewart.com/314745/pate-brisee-for-traditional-pumpkin-pie)







# Method

## Ingredients

1 cup packed light-brown sugar  
1 tablespoon cornstarch  
1/2 teaspoon salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1 1/2 cups fresh Pumpkin Puree, or canned  
3 large eggs, lightly beaten, plus 1 egg for glaze  
1 1/2 cups evaporated milk  
Pate Brisee (Pie Dough)  
1 tablespoon heavy cream

## Directions

### Step 1

Preheat oven to 425 degrees. Line a baking sheet with parchment paper; set aside. In a large bowl, combine sugar, cornstarch, salt, ginger, cinnamon, cloves, pumpkin puree, and 3 eggs. Beat well. Add evaporated milk, and combine. Set aside.

### Step 2


Between two pieces of plastic wrap, roll pate brisee into a 12-inch circle. Fit pastry into a 9-inch glass pie plate; trim dough evenly along edge, leaving about a 1/2-inch overhang. Pinch to form a decorative edge. If the dough begins to soften, chill for 15 minutes.

### Step 3

Make the glaze: Beat the remaining egg, and combine with heavy cream. Brush glaze very lightly on edges of pie shell. Fill pie shell with pumpkin mixture. Transfer to prepared baking sheet.

### Step 4

Bake for 10 minutes. Reduce heat to 350 degrees and continue baking for 30 minutes more. Cool on a wire rack.



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