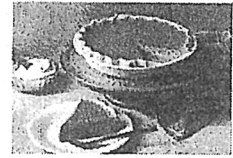


# Pumpkin Pie

By : Martha Stewart Servings: 8 Yield: 1 9-inch pie

Make this pumpkin pie recipe for Thanksgiving and any time you want a classic fall dessert. Our easy from-scratch recipe is sure to become a family tradition you bake every year. Serve it with whipped cream on top or on the side.



## Ingredients

- 1 cup packed light-brown sugar
- 1 tablespoon cornstarch
- ½ teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 1 1/2 cups fresh Pumpkin Puree, or canned
- 3 large eggs, lightly beaten, plus 1 egg for glaze
- 1 ½ cups evaporated milk
- Pate Brisée (Pastry Pie Dough)
- 1 tablespoon heavy cream

## Directions

### 1. Preheat oven and combine filling ingredients:

Preheat oven to 425°F. 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.

### 2. Roll out pastry:

Roll the pate brisée pastry into a 12-inch circle.

### 3. Fit into pie plate:

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.

### 4. Make the glaze:

Beat the remaining egg, and combine with heavy cream. Brush glaze very lightly on edges of pie shell.

### 5. Pour filling into pie crust:

Fill pie pastry with pumpkin mixture. Transfer to oven.

### 6. Bake; reduce temperature and continue baking:

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

## How to Know When Pumpkin Pie Is Done:

Pumpkin pie should be baked just until the filling is set. Check the pies:

- Insert a cake tester or knife about an inch from the center. It should come out clean if the pie is done.

## Help:

Measurements	
teaspoon	cuillère à soupe
tablespoon	cuillère à café
cup	une tasse

Temperature	
Fahrenheit	Celsius
425°F	217-220°C
350°F	175°C