

PUMPKIN PIE

The original recipe for “Pompkin” pie is in the pudding section of Amelia Simmons’s *American Cookery* (Hartford, 1796). The recipe, with commentary, can be found in Keith Stavely and Kathleen Fitzgerald’s *Northern Hospitality: Cooking by the Book in New England* (University of Massachusetts Press, 2011).

MAKES ONE PIE, 8 SERVINGS

Preheat oven to 375 ° F.

1 small pumpkin,

or 1 15-ounce can

stewed pumpkin

1 pint heavy cream

4 medium eggs, beaten

½ teaspoon ground mace

½ teaspoon ground nutmeg

½ teaspoon ground ginger

⅓ cup sugar

2 9-inch pie crusts, store bought

or from the “Puff Pastry” handout

Fit one of the pie crusts into a pie pan and chill it in the refrigerator for 30 minutes.

Line the pie crust with parchment paper or tin foil, and fill with pie weights, dried beans, or rice. Bake for 12-15 minutes, until the sides of the crust are just beginning to brown and the bottom is dry. Remove from the oven, prick the bottom with a fork, and cool on a wire rack.

If using fresh pumpkin, reduce the oven heat to 350° F. Halve the pumpkin and scoop out the seeds and pulp. Pour water in a roasting pan to a depth of 1/4 inch. Put the pumpkin halves in the pan, skin side up, and roast for 50 minutes or until the inside of the pumpkin is quite soft. Remove from the oven and scoop out the softened pumpkin into a mixing bowl. Mash with a large wooden spoon or potato masher.

Pour the eggs and cream into the bowl of a stand mixer or a mixing bowl and whisk or beat until they are thoroughly blended.

Place 1½ cups of the cooked fresh pumpkin, or the same amount of the canned pumpkin, in another mixing bowl. Mix in the spices and sugar. Add this mixture to the egg-cream mixture and stir until thoroughly blended. Ladle the resulting custard into the par-baked bottom crust.

Spread the top crust on a pastry board. With a dough spur or serrated knife, decorate it in a checkerboard pattern. Drape it over the pie dish containing the bottom crust and the filling. Fold the edge over the edge of the bottom crust and crimp together gently it with a fork.

Bake the pie at 350° F for 1 hour. Reduce the oven heat to 325° F and bake for an additional 45 minutes, or until the top crust is nicely browned and the filling feels solid inside. Cool on a wire rack and serve warm or at room temperature.