

Pumpkin Pie Recipe

Courtesy of Holly and Addi Wagg,
Recipes by Martha Stewart

martha stewart

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.

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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).

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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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