

Pumpkin Pie

3 eggs
1/3 cup granulated sugar
1/3 cup brown sugar
2 cups canned pureed pumpkin
1 teaspoon ground ginger
1 1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/4 teaspoon cardamom
pinch of salt
3/4 heavy cream
3/4 half-and-half
1/2 recipe piecrust (see below)
pecan halves (garnish)

1. Preheat oven to 450 degrees F.
2. Beat eggs and both sugars together until light. Stir in pumpkin puree, spices and salt and mix thoroughly. Stir in cream and half and half.
3. Roll out pastry on a lightly floured work surface, and line a 9 inch pie pan with it; trim and crimp edges. Pour in the filling.
4. Bake the pie at 450 degrees F for 8 minutes, then reduce heat to 325 degrees F and bake another 40-45 minutes, or until filling is set (a knife inserted in the center will come out clean.)
5. Arrange pecan halves decoratively around the edge, pressing them lightly into the warm filling. Arrange another 5 pecans in a flower pattern in the center of the pie.
6. Cool completely before cutting. Serve with whipped cream.

Pie Crust - page 337

2 1/2 cups unbleached all-purpose flour
2 teaspoons of granulated sugar
1 teaspoon of salt
8 tablespoons (1 stick) of sweet butter, chilled
6 tablespoons vegetable shortening, chilled (Crisco)
5 to 6 tablespoons of ice water, as needed

1. Sift flour, sugar, and salt into a mixing bowl. Add chilled butter and shortening. Work quickly and using your fingertips or a pastry blender, rub or cut shortening and butter into dry ingredients until the mixture resembles coarse meal.
2. Sprinkle on ice water, 2-3 tablespoons at a time and toss with a fork. Turn dough out onto your work surface (cover work surface with flour) and, using the heel of your hand, smear dough away from you, about 1/4 cup at a time. Scrape it up into a ball and wrap in wax paper.
3. Roll dough out to a 1/4 inch thickness on a floured work surface (or on wax paper.) Line a 9 inch pie plate with half of the dough. Crimp edges for a single-crust pie.

Makes one 9 inch double crust or two 9 inch single crusts.

Editorial Note: Making pie crusts takes practice - so if this is your first pie (or second...) you may want to use a ready made pie crust from the store.. You can find this both in the frozen food section or the dairy section.