



Pumpkin Pie

1 unbaked 9-inch pie crust
1 14 oz (398 mL) can pure pumpkin
3/4 cup half & half, whipping cream or coconut milk
1/2 cup sugar
1/2 cup packed brown sugar
3 large eggs
1 Tbsp molasses (optional)
1 tsp vanilla
1 tsp cinnamon
1/2 tsp ground ginger
1/4 tsp ground allspice
pinch nutmeg (optional)
pinch salt

Preheat the oven to 350°F.

In a large bowl, whisk everything until well blended and smooth. Pour into the crust.

Bake for 50-60 minutes, until the filling is set but still just a little wobbly in the middle and the crust is golden. If the crust is browning too quickly, cover the pie lightly with a sheet of foil as it bakes. Cool completely in the pan on a wire rack.

Serve the pie at room temperature with whipped cream, sweetened with a little sugar or maple syrup.

Serves about 8.

Deep Dish Pumpkin Pie with Maple Cookie Crust

The members of Blue Rodeo shared a version of this recipe with me years ago—they call it a deep dish pie, but it's not really—nor is it really cake, but it's baked in a springform pan and resembles a cheesecake, so I decided it belongs here. My pumpkin pie-loving friends and family adore it, and the maple sandwich cookie crust is brilliant. Serve it topped with whipped cream, sweetened with a drizzle of maple syrup.

Crust:

1 bag maple sandwich cookies
1/4 cup butter, softened

Filling:

6 cups pumpkin purée (one and a half 28 oz (796 mL) cans or three 14 oz (398 mL) cans)
2 cans sweetened condensed milk
4 large eggs
1 Tbsp cinnamon
1 tsp ground ginger
1/2 tsp grated nutmeg
1/4 tsp allspice
1 tsp fine salt

Preheat the oven to 350° F.

Break the cookies into the bowl of a food processor, add the butter and pulse until well blended and the cookies have become fine crumbs. Line a 10-inch springform pan with parchment and press the mixture into the bottom. Bake for 8-10 minutes, until pale golden.

In a large bowl, whisk together the pumpkin purée, sweetened condensed milk, eggs, cinnamon, ginger, nutmeg, allspice and salt. Pour into the pan and bake for 1 1/2 hours, or until the cake is set. It should be uniformly jiggly, but not wet in the middle.

Remove from the oven and run a thin knife around the edge to keep it from cracking as it cools, but keep the sides on the pan. Cool completely, then cover and refrigerate until you need it. Serve topped with maple whipped cream. Serves about 12.

