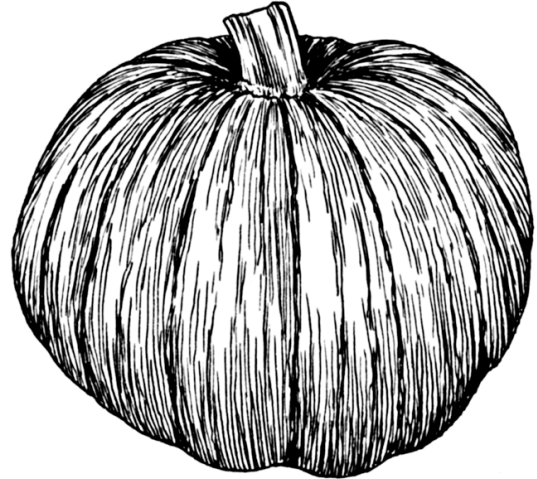


Pumpkin Pie

From *The New Best Recipe* by The Editors of *Cook's Illustrated*

- 1 pie crust that can be pre-baked
- 2 cups (16 ounces) plain canned pumpkin puree
- 1 cup packed (7 ounces) dark brown sugar
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- 1 teaspoon freshly grated nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- ⅔ cup heavy cream
- ⅔ cup milk
- 4 large eggs



Follow the directions for partially baking the pie crust until light golden brown.

Meanwhile, process the pumpkin puree, brown sugar, spices, and salt in a food processor for 1 minute until combined. Transfer the pumpkin mixture to a 3-quart heavy-bottomed saucepan; bring it to a sputtering simmer over medium-high heat. Cook the pumpkin, stirring constantly, until thick and shiny, about 5 minutes.

As soon as the pie shell comes out of the oven, adjust an oven rack to the lowest position and increase the oven temperature to 400°F. Whisk the heavy cream and milk into the pumpkin and bring to a bare simmer. Process the eggs in a food processor until the whites and yolks are combined, about 5 seconds. With the motor running, slowly pour about half of the hot pumpkin mixture through the feed tube. Stop the machine and add the remaining pumpkin mixture. Process 30 seconds longer.

Immediately pour the warm filling into the hot pie shell. (Ladle any excess filling into the pie after it has baked for 5 minutes or so - by this time the filling will have settled.) Bake the pie until the filling is puffed and dry-looking, and lightly cracked around the edges, and the center wiggles like gelatin when the pie is shaken, about 25 minutes. Cool on a wire rack for at least 1 hour.

Serves 8.