

Pumpkin Cream Pie

From Bakingbetter.com

Crust

2 cups crushed graham crackers
2 tablespoons sugar
½ teaspoon cinnamon
¼ teaspoon ginger
¼ teaspoon nutmeg
Pinch of cloves (1/8th teaspoon)
6 tablespoons melted butter

Filling

1/3 cup cornstarch
¾ cup sugar
½ teaspoon salt
2 cups milk
¾ cup pumpkin puree (not pumpkin pie mix)
½ teaspoon cinnamon
¼ teaspoon nutmeg
Pinch of cloves (1/8th teaspoon)
2 tablespoons butter
1 tablespoon vanilla extract

Preheat oven to 350 degrees

Prepare crust by combining the crushed graham crackers, sugar and spices. Stir in melted butter and press mixture evenly into the bottom and up the sides of a 9" deep dish pie plate. Bake crust for 8-10 minutes, or until fragrant and just starting to brown.

Beat eggs in a heatproof bowl and set aside.

Prepare filling by combining, sugar, cornstarch, and spices in a saucepan. Add milk and pumpkin whisking to combine. Place saucepan over medium heat and cook while whisking constantly until thick and boiling.

Slowly pour 1/3 of the hot mixture into the eggs while whisking briskly (you don't want bits of cooked egg in the filling). Place the pan back onto the heat and whisk in the egg mixture and bring everything to a boil once more. Boil for one minute, whisking constantly. Remove from heat and whisk in butter and vanilla extract. Pour filling into the prepared crust and cover the pie with plastic wrap, pressing it into the surface of the filling to prevent a "pudding skin". Chill at least 5 hours until completely cold (overnight is best), and top with freshly whipped cream.