

# GARDEN PUMPKIN PIE



Everyone has his or her favorite Thanksgiving pie, from pumpkin to pecan to all-American apple. After moving to Vashon Island and building raised garden beds, key on my list was planting squash that could be used for making Thanksgiving pumpkin pie. I found a variety at a nearby nursery called New England Pie Pumpkin Pie. I tended it all summer and it produced what seemed like miles of vines but only one squash! I liked the baking results so much I planted it again this year. To my surprise I yielded three squash. What you are looking for is a deep colored squash that starts out naturally sweet and gets sweeter in the roasting processes. I love the results with the New England Pie Pumpkin but have used butternut, acorn and other heirloom varieties.

- Leslie Mackie

## INGREDIENTS:

- 1/2 batch Macrina Flaky Pie Dough (from More From Macrina cookbook)
- Egg wash (one egg yolk whisked with 1 tablespoon water)
- 1 two-pound New England Pie Pumpkin or butternut squash
- 1 cup buttermilk
- 1/4 cup light brown sugar
- 2 tablespoons honey
- 2 tablespoons pure maple syrup
- 1 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1 teaspoon ground nutmeg
- 1 tablespoon ginger, peeled and grated
- 1/4 teaspoon ground cloves
- 1/4 cup semolina flour
- 1 tablespoon brandy
- 3 eggs
- Powdered sugar and cinnamon garnish

## DIRECTIONS:

Coat your hands with flour and shape the dough into a ball. Working on a floured surface, flatten the ball slightly, then roll out to 1/8" thick. Fit the rolled dough into a 9" pie pan, then trim the edges of the dough leaving a 1" overhang around the pan. Fold the overhanging dough up and onto itself, creating a double-thick crust around the edge of the shell. Crimp with your fingers, then refrigerate or freeze for at least 30 minutes. Save the rolled dough remnants and lay them out flat. Using decorative fall leaf cookie cutters (about 1-1/2") cut 15 leaves. Line a rimmed baking sheet with parchment paper. Using another 9" pie pan, invert onto the parchment and trace the outline. About 1-1/2" in from the edge of the circle, lay out the leaves, slightly overlapping them to create a crown. Brush the egg wash over the leaves to help them stick to each other. Chill for 30 minutes.

Preheat oven to 375°F.

Line the chilled pie shell with an oversized piece of parchment paper and fill it with dried beans or baking weights. Bake on center rack of oven for 35 to 45 minutes, or until edges are golden brown. Remove the shell from the oven and let sit for 15 to 20 minutes before removing the paper and beans. Check to see if the bottom of the shell is done. If the bottom still looks wet, return it to the oven for 2 to 3 minutes. If bubbles appear on the bottom of the crust, carefully press them with a dishtowel, taking care to avoid escaping steam. The entire pie shell should be light golden brown. Toward the end of your pie shell bake time, add the leaf crown and bake for 10-15 minutes. They bake quickly so keep a close watch. Let pie shell and leaf crown cool completely.

Reduce oven temperature to 350°F. Line a rimmed baking sheet with parchment paper.

Wash and cut pumpkin into 6 pieces. Scoop out the seeds and place on the baking sheet. Place in oven and add 1/2 cup water to the sheet. Roast for 60-90 minutes. When flesh is soft, remove and let cool for 10 minutes. Scoop squash from the skin. Measure out 2 cups and freeze any remaining for another pie. Purée in a food processor with the buttermilk. Squash purée can be prepared one day before pie assembly.

Combine squash purée, brown sugar, honey, maple syrup, cinnamon, salt, nutmeg, ginger, cloves, and semolina flour in a medium bowl. Mix with a whisk or hand-held mixer until thoroughly combined, about 1 minute. Add brandy and continue mixing until incorporated. In a separate bowl whisk the eggs together. Add to the squash mixture and whisk until just incorporated. Over-incorporating the eggs will cause the pie to soufflé and crack as it cools.

Reduce oven temperature to 325°F. Pour filling into the pre-baked shell. Bake on a rimmed baking sheet on the center rack of oven for 45 minutes, or until the center is just set and golden brown. Let pie cool to room temperature. Top with the baked leaf crown and then dust the edges with a little powdered sugar and cinnamon. Serve with lightly sweetened vanilla whipped cream.