

The FARMERS' MARKET

Market Recipe



Real Pumpkin Pie

1 sugar pumpkin

1 cup heavy cream

1/2 cup whole milk

2 large pastured eggs

3/4 cup packed light brown sugar

1 teaspoon ground cinnamon

1 teaspoon ground ginger

Pinch of ground cloves

1/4 teaspoon salt

Roll out dough into a 14-inch round on a lightly floured surface and fit into a 9-inch glass pie plate (4-cup capacity). Crimp edge decoratively and prick bottom all over. Chill 30 minutes. Preheat oven to 375°F. Line shell with foil and fill with pie weights. Bake in middle of oven 20 minutes. Remove weights and foil and bake shell until pale golden, 6 to 10 minutes more. Cool in pan on a rack.

Prepare the pumpkin by cutting it in half and removing the seeds. Bake at 350°F for 90 minutes or until soft. Allow to cool and then scoop out the insides. Whisk together the pumpkin, cream, milk, eggs, brown sugar, spices, and salt, then pour into shell.