

# Rebecca Reilly

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## PUMPKIN CUSTARD PIE *makes one 8-9" pie*

1 ½ recipe pastry of choice  
Pumpkin custard filling

### **Filling**

1/2 cup sugar  
1 tablespoons cornstarch  
3/4 teaspoons pumpkin pie spice blend  
2 eggs, lightly beaten  
14-15 ounce can pumpkin puree  
1 2/3 cups heavy cream  
1 egg yolk mixed with 1 tablespoon cream or milk

Preheat the oven to 425. Lightly butter a 9" pie pan. Fit the pan with the rolled out pastry and trim and create an edges. Brush the edge with the egg yolk and cream

Mix together the sugar, cornstarch and spices blend. Whisk into the eggs. Whisk in the cream and blend well. Strain into the pastry line pie pan. Roll out the remaining pastry and cut 1" strips. Create a lattice over the filling. Brush with the egg yolk and cream. Place the pie on the bottom shelf of the preheated oven. Bake for 12 minutes. Lower the heat to 375, move the pie to the middle rack and back for another 30 minutes or until the filling is firm. Cool and chill before serving

### **Pumpkin Pie Spice Blend**

2 tablespoons cinnamon  
1 tablespoon ground dry ginger  
1 tablespoon ground cloves  
1 tablespoon allspice  
2 teaspoons nutmeg

Blend the spices together and store in a sealed jar.