

*The article describes this recipe as silkier than most because it cooks the pumpkin puree to concentrate it. It also uses brown sugar, heavy cream instead of milk, blenders it to remove lumps, and they recommend straining it. And finally it cooks at a lower temperature than normal.*



## Washington Post

*mocracy Dies in Darkness*

### Silky Pumpkin Pie

 Servings: 8-10 (makes one 9-inch pie)

 Active: 40 mins | Total: 2 hours, plus cooling time

- 1 recipe All-Butter Pie Crust (see related recipe)
- One (15-ounce) can pumpkin puree
- 1/2 cup (110 grams) packed light brown sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves or allspice
- 1/4 teaspoon fine salt
- 1 1/4 cups (300 milliliters) heavy cream
- 4 large eggs, cold from the refrigerator
- Pecan butterscotch sauce or whipped cream, for serving (optional)

#### Step 1

Lightly dust a work surface and a rolling pin with flour. Roll the dough to about 1/4-inch thickness, about 12 inches in diameter, rotating it a quarter turn at a time as you work to prevent it from sticking. To transfer the dough to a 9-inch pie pan, gently roll it up around the pin, then unfurl it into the bottom and up the sides of the pan.

#### Step 2

Using scissors, trim away any excess dough, leaving about 1/2-inch overhang around the outside edge of the pie plate. Tuck the overhang under, pressing gently to make it flush with the edge of the pie plate and crimp as you like. Use a fork to dock the bottom of the crust, cover loosely with plastic or beeswax wrap and refrigerate for at least 30 minutes and up to overnight.

#### Step 3

When you're ready to par-bake the crust, position a rack in the middle of the oven and preheat to 425 degrees.

#### Step 4

Remove the cover from the crust. Cut a square of parchment paper slightly wider than the diameter of a pie plate, and press it into the base of the dish. Fill with pie weights (or dry beans or pennies) to the top inner rim of the pie plate. Bake for 15 to 17 minutes, or until the edges of the crust begin to lightly brown. Remove the parchment paper and pie weights and continue baking for 2 to 3 minutes more, or until the bottom of the crust appears dry and set. Transfer to a wire rack and let cool completely.

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**Step 5**

Reduce the oven temperature to 325 degrees.

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**Step 6**

Make the filling: In a medium nonstick skillet over high heat, bring the pumpkin puree to a boil. Cook, stirring often, until the puree reduces and turns a shade or two darker, about 5 minutes. (You are starting with 425 grams of pumpkin puree and should end up with about 325 grams.) Transfer the puree to a blender (see NOTE), add the brown sugar, cinnamon, ginger, cloves or allspice, and salt, and let the pumpkin cool for about 15 minutes.

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**Step 7**

Add the heavy cream and eggs and blend, starting on low speed and increasing to medium-high, until the mixture is smooth, about 1 minute, stopping to scrape down the sides of the blender as needed. For an especially smooth filling, pass the filling through a mesh strainer into a bowl, pushing the mixture through with a silicone spatula. If you do not strain the filling, lift the blender pitcher a few inches above the counter and gently drop it back down a few times – this will help remove excess air bubbles from the mixture.

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**Step 8**

Place the par-baked crust on a large, rimmed baking sheet to catch any drips, and pour the filling into the crust. If necessary, smooth the top with an offset spatula or spoon. Bake for 45 minutes, or until the filling is just set. The center should still slightly jiggle, but will firm up from the residual heat. Transfer to a wire rack and let cool completely, at least 3 hours. Serve with whipped cream or butterscotch sauce on top or on the side, if desired.

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**Step 9**

NOTE: The texture of your filling may be different, depending on the blender you use. A high-powered blender will produce a smoother, silkier filling. A regular blender will produce a filling that is a bit thicker and may need to be smoothed on top before baking.