

Thanksgiving Pumpkin Pie, rectangular version for a crowd (inspired by Nancie McDermott)

These may look like bars, or squares, or trapezoids (if your knife skills are poor), but it's pumpkin pie through-and-through. I encourage you to make it one day ahead of serving. After cooling completely, store in the refrigerator, covered.

Makes one 13 x 9 inch rectangular pie, serving 16-ish people

Your favorite pie dough for two 9-inch, single crust pies, unbaked

1-1/2 cups sugar

2 teaspoons cinnamon

1 teaspoon ginger

1/2 teaspoon cardamom

1/2 teaspoon nutmeg

1/4 teaspoon cloves

1 teaspoon salt

One 28-ounce can pure pumpkin

1-1/4 cups evaporated milk (from one 12-ounce can -- you'll have a bit left over)

4 large eggs, beaten

Scant 1/2 cup good honey

Freshly whipped heavy cream with a pinch of nutmeg, for serving

Preheat the oven to 450 with the rack in the lowest position.

Line the bottom and sides of a 13 x 9 inch metal baking pan with pie dough. (Use a rolling pin, and roll your dough. Do half at a time if it's unwieldy.) Trim any overhang. Refrigerate while you make the filling.

In a medium bowl, whisk the sugar, spices, and salt. In a large bowl, whisk the pumpkin, evaporated milk, eggs, and honey. Whisk in the sugar mixture and combine very well until smooth. Pour the filling into the dough-lined baking pan and place in the oven on the bottom rack.

Bake for 10 minutes at 450 degrees, then reduce the heat to 325 degrees and bake until set, about 1 hour more. Turn off the heat and let the pie hang out in the oven for another 30-45 minutes, if desired. (I think this produces the best texture.)

Remove from the oven. Cool completely on a rack. Serve with generous dollops of whipped cream, or refrigerate until cold, and *then* serve with generous dollops of whipped cream.