

## Thanksgiving Pumpkin Pie with lightly sweetened nutmeg cream

Let me state right off the bat that I have a deep and abiding passion for Emily Luchetti's pie and tart dough, from her book [Classic Stars Desserts](#). I turn to this recipe again and again, and it's the only one that never, ever fails me. So it's the dough I used when baking Nancie's pumpkin pie. You can find the dough recipe online through Google Books via [this link](#). (Click back to page 290.) I make the "dough with water," which makes enough for two pies. (Refrigerate or freeze the second half of dough for later use.) Luchetti's book is fantastic, so, frankly, you may just want to buy it and enjoy the rest of the recipes, too.

The recipe below is adapted from Nancie McDermott's wonderful and quite elegant cookbook, [Southern Pies](#) (Chronicle, 2010). Nancie herself adapted the recipe from a 1967 version in Kentucky's *Winchester Sun* newspaper.

Makes one 9-inch pie

Your favorite pie dough recipe for a 9-inch, single crust pie (see head note), unbaked

3/4 cup sugar

1 teaspoon cinnamon

1/2 teaspoon ginger

1/4 teaspoon cardamom

1/4 teaspoon nutmeg

1/8 teaspoon cloves

1/2 teaspoon salt

2 cups pumpkin puree (you'll need to buy one large or two 15-ounce cans and will have quite a lot leftover -- make [this](#))

3/4 cup evaporated milk

2 large eggs, beaten

1/4 cup really good honey

Freshly whipped, lightly sweetened heavy cream with a pinch of nutmeg

Preheat the oven to 450 with the rack in the lowest position. Line a 9-inch glass pie plate with your dough and crimp. 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 filling into dough-lined pie plate and place in the oven on the bottom rack.

Here's what I did: I baked the pie for 25 minutes at 450 before realizing I was supposed to have reduced the temperature at the 10 minute mark. I then caught my mistake and baked it at 325 for 25 minutes longer, for a total of 50 minutes. Because of the high heat, the custard was a little pock-marked, but the results tasted fantastic anyway.

If you want to follow the instructions as they were intended, bake at 450 for 10 minutes only, then reduce the heat to 325 and bake for 30 to 40 minutes longer, or until set. This should give you a smoother top.

Cool completely on a rack. Serve with generous dollops of whipped cream.