

All-American Pumpkin Pie

Ingredients

Crust	Filling
1¼ cups wheat flour	1 pumpkin (2 cups boiled and mashed)
½ teaspoon salt	½ cup sugar
1 tablespoon sugar	¼ cup honey
100 grams cold butter	½ teaspoon salt
50 grams cold margarine	1 teaspoon ground cinnamon
2 tablespoons cold vodka	½ teaspoon ground ginger
2 tablespoons cold water	¼ teaspoon ground cloves
	3 eggs
1 pie plate	¾ cup milk (6% fat)



Note on measurements:

American recipes use volume rather than weight measurements. One cup (8 fluid ounces) is equal to 236ml. There are 16 tablespoons (T) in a cup, and 3 teaspoons (t) in a tablespoon.

Note on crust:

Why does the crust have vodka in it? Traditional American pie crusts have a constant problem: if you use too much water in the crust, it gets hard and rubbery, but if you put in too little, it's too hard to roll into a circle. If you use vodka, there is plenty of liquid when you roll out the dough, but the alcohol evaporates in the oven, so the final pie crust is not hard or rubbery.

Crust instructions

1. Put $\frac{3}{4}$ cup of flour in a large bowl with the salt and sugar. Mix.
2. Cut the butter and margarine into small pieces and add to the bowl.
3. Using a fork or an electric mixer, mash the ingredients together until they look like the texture of **творог**.
4. Add the other $\frac{3}{4}$ cup of flour and mix until all the flour is mixed in.
5. Pour in the vodka and water.
6. Using a wooden spoon or rubber scraper, press the water and vodka into the dough until it is sticky. As soon as it is sticky, stop mixing.
7. Wrap the dough in plastic and put it in the refrigerator for at least 45 minutes. You can also freeze it to use later.



8. After 45 minutes, take the dough out of the refrigerator and roll it out into a flat circle. Put a small amount of flour on the table first so the dough doesn't stick.
9. Carefully place your flat circle into a pie plate or other oven-safe dish.



10. Keep the crust refrigerated until the filling is ready.

Filling instructions

Prepare the pumpkin

1. Cut a hole in the top of the pumpkin, removing the stem.
2. Cut the pumpkin in half and remove the stringy insides and seeds.
3. Cut off the hard skin and the green layer underneath it.
4. Chop the remaining pumpkin flesh into equal-sized pieces.
5. Boil the pumpkin pieces in water until a fork easily pokes through them (about 15-20 minutes).
6. Pour out the water and mash the pumpkin pieces like you are making mashed potatoes. You will need two cups of this pumpkin mash for the pie. The rest can go in the freezer for another time 😊



Make the filling

1. In a small bowl, mix the sugar, salt, cinnamon, ginger, and cloves.
2. In a larger bowl, beat the eggs and honey with a fork.
3. Add 2 cups of pumpkin to the larger bowl and mix.
4. Pour the sugar mixture into the larger bowl and mix.
5. Add the milk slowly, stirring as you add.



Make the pie!

1. Preheat oven to 215° C
2. Pour the filling into the crust.



3. Bake for 15 minutes at 215°.
4. Lower the temperature to 175°C and bake for 40–50 more minutes.
5. To test whether the pie is done, insert a knife near the center. If the knife is clean when you pull it out, the pie is ready.
6. Let the pie cool for at least an hour. Serve it on its own or with whipped cream or vanilla ice cream on top. Enjoy!



Recipe and photos by Almeda Moree-Sanders, 2016.
Based on *Cook's Illustrated* "Foolproof Pie Dough" and "Libby's Famous Pumpkin Pie"
Cover photo courtesy of Food Network