

Bon Appetit's Best Pumpkin Pie

For the crust I buy Trader Joe's Frozen Pie Crusts. They come with 2 in a box. They are buttery, flaky and very easy to work with. That said, I am skipping Bon Appetit's ingredients for their pie crust.

Ingredients for Filling

- 1/3 cup sugar
- 1 teaspoon ground cinnamon
- 3/4 teaspoon kosher salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 2 large eggs plus 1 large egg yolk, room temperature, beaten to blend
- 2 cups unsweetened pumpkin puree
- 2/3 cup sweetened condensed milk
- 1/3 cup heavy cream
- 2 tablespoons maple syrup
- 2 teaspoons vanilla extract
- Whipped cream (for serving)

Preparation

Preheat oven to 425 degrees. Roll out dough on a lightly floured work surface to a 14" round. Transfer to a 9" pie dish. Pick up edges and allow dough to slump down into dish, letting excess dough hang over dish. Trim, leaving about a 1" overhang. Fold overhang under; pinch and crimp.

Line dough with parchment paper or foil, leaving some overhang. Fill with pie weights or dried beans. Bake until crust is dry around the edges and just beginning to brown, 25-35 minutes. Carefully remove parchment and weights and reduce oven temperature to 350 degrees. Brush inside of crust (not the crimped edges) with egg wash and continue to bake until crust is set and beginning to lightly brown in the center, 10-15 minutes. Transfer to a wire rack and let cool.

Do Ahead: Dough can be made 3 days ahead; keep chilled, or freeze up to 2 months. Crust can be baked 1 day ahead; tightly wrap and store at room temperature.

Filling and Assembly

Preheat oven to 325 degrees. Whisk sugar, cinnamon, salt, ginger, cloves, and nutmeg in a large bowl until no clumps remain. Add eggs, pumpkin, condensed milk, cream, maple syrup, and vanilla and whisk until smooth. Pour into cooled crust. Bake pie until edges are set and slightly puffed but center is recessed and wobbles like Jell-O, 60-75 minutes (it will continue to set after baking). Transfer to a wire rack and let cool at least 3 hours before slicing. Serve with whipped cream.

Do Ahead: Pie can be baked 1 day ahead; tightly wrap and chill. Serve warm or at room temperature.

