

THE WAY THE COOKIE CRUMBLES



Pumpkin Pie (adapted from Bon Appetit's Spiced Pumpkin Pie and Cook's Illustrated's Silky Pumpkin Pie)

1 unbaked pie crust, rolled, transferred to pan, chilled (recipe below)
1 (15-ounce) can pumpkin puree
 $\frac{3}{4}$ cup (5.25 ounces) granulated sugar
3 large eggs plus 1 large egg yolk
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon salt
1 teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{8}$ teaspoon ground allspice
 $\frac{1}{8}$ teaspoon ground cloves
1 cup heavy cream

1. Adjust a rack to the middle position and heat the oven to 400 degrees.
2. Remove the pie crust from refrigerator; line the crust with foil and fill it with pie weights. Bake on a rimmed baking sheet for 15 minutes. Remove the foil and the weights; bake 5 to 10 more minutes, until the crust is golden brown and crisp. Remove the crust and baking sheet from oven. Retain the oven temperature.
3. Combine all of the ingredients except the cream in the food processor or blender. Add the cream; pulse. Pour the mixture into the crust.
4. Return the pie plate with the baking sheet to the oven and bake the pie for 10 minutes. Reduce the heat to 300 degrees. Continue baking until the edges are set (an instant-read thermometer inserted in the center should register 175 degrees), 20 to 35 minutes longer. Transfer the pie to a wire rack and cool to room temperature, 2 to 3 hours.

Pie Crust (rewritten from Smitten Kitchen)

1 single-crust 9-inch pie

1 $\frac{1}{4}$ cups (6 ounces) all-purpose flour
 $\frac{1}{2}$ tablespoon sugar
 $\frac{1}{2}$ teaspoon table salt
8 tablespoons (1 stick) unsalted butter, very cold
 $\frac{1}{3}$ to $\frac{1}{2}$ cup ice water

1. Mix the flour, sugar, and salt in a food processor. Cut the butter into $\frac{1}{4}$ -inch cubes; add to the food processor and pulse until the largest pieces are pea-sized. Transfer the mixture to a bowl; stir in the water. Wrap in plastic wrap; chill at least 1 hour or up to 1 day. If chilled longer than an hour, leave the dough at room temperature for at least 30 minutes to soften before rolling.
2. Roll out the dough on a generously floured work surface to make a 12-inch circle about $\frac{1}{8}$ -inch thick. Roll the dough loosely around a rolling pin and unroll into a pie plate, leaving at least a 1-inch overhang all around the pie plate.

3. Working around the circumference, ease the dough into the pans by gently lifting the edge of the dough with one hand while pressing into the plate bottom with other hand. Trim overhang to ½-inch beyond lip of pie plate. Fold overhang under itself; edge should be flush with edge of pie plate. Using thumb and forefinger, flute edge of dough. Refrigerate dough-lined plate until firm, about 15 minutes.