

Ina Garten's Ultimate Pumpkin Pie

I love pumpkin pie. During the holidays, it's the one decadent splurge that I look forward to year after year. I'm always looking for a new recipe, and I recently found this one that's a definite keeper. It's a grown-up take on a holiday classic!

1 unbaked store-bought Pie Crust (I use the ones from Trader Joe's)

Dried beans, for blind baking

Pie Filling

1 (15-ounce) can pumpkin purée (not pie filling)

1/2 cup light brown sugar, lightly packed

1/4 cup granulated sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/2 teaspoon kosher salt

2 teaspoons grated orange zest

3 extra-large eggs, lightly beaten

1 cup heavy cream

1/2 cup whole milk

2 tablespoons dark rum

Preheat the oven to 425 degrees.

Line an 11-inch pie pan with the unbaked pie crust and place it on a sheet pan. Line the crust with parchment paper. Fill the paper three-quarters full with the beans and bake the crust for 15 minutes, until the edges start to brown. Remove the beans and paper (save the beans for another time), prick the crust all over with the tines of a fork, and bake for another 5 minutes.

Reduce the oven temperature to 350 degrees.

Meanwhile, in a large bowl, whisk together the pumpkin, brown sugar, granulated sugar, cinnamon, ginger, nutmeg, salt, orange zest, eggs, cream, milk, and rum. Pour the filling into the baked pie shell. Bake for 55 to 65 minutes, until the filling is just set in the middle and a knife inserted in the center comes out clean. Set aside to cool completely. Serve with whipped cream or Cool Whip.

Priscilla Venegas

