



Classic

PUMPKIN PIE



@jeremyjarm

Classic Pumpkin Pie



8 servings



1.5 hrs

Growing up, I never had an appreciation for pumpkin pie. I think that comes from my moms general dislike of it. I always saw it at thanksgiving and thought...eah I'll pass. Then at some point, I started really enjoying it and realized I need a recipe that my mom would enjoy too. This is that recipe. It is slightly more custard like than the traditional pumpkin pie but oh sooooo delicious. I hope you enjoy!

Ingredients

1- 9" pie shell	8 grams (3 teaspoons)	3 egg yolks
75g (1/4 cup + 2 tablespoons) sugar	pumpkin pie spice	425g (1-15oz can) pumpkin puree
150g (3/4 cup) brown sugar	3 grams (1/2 teaspoon) kosher salt	300g (1 1/3 cup) heavy cream
16g (2 tablespoons) flour	2 egg	

Instructions

1. Preheat your oven to 400F
 2. In a large bowl, combine the sugar, brown sugar, pumpkin pie spice, salt, and flour.
 3. Whisk in the egg yolks, eggs, and pumpkin puree. Once smooth, add in the heavy cream and whisk until well combined.
 4. Transfer the mixture to a prebaked 9" pie shell and bake at 400F for 30-45 minutes. The mixture should be well set around the edges with a slight jiggle in the center. The internal temperature should be between 185F-200F.
 5. Remove the pie from the oven and allow to cool before chilling overnight.
 6. I like to serve this pie topped with sweetened whipped cream and a little bit of pumpkin pie spice.
- *Please note, sometimes the custard in this pie will crack on top. When it cracks, I definitely recommend topping it with whipped cream. It will cover the crack and no one will know.