

## Pumpkin Pie

Serves 8

If candied yams are unavailable, regular canned yams can be substituted. When the pie is properly baked, the center 2 inches of the pie should look firm but jiggle slightly. The pie finishes cooking with residual heat; to ensure that the filling sets, cool it at room temperature and not in the refrigerator. The crust and filling must both be warm when the filling is added. Serve with lightly sweetened whipped cream.

1 recipe Basic Single Crust Pie Dough, fitted into a 9 inch pie plate and chilled

1 cup heavy cream

1 cup whole milk

3 large whole eggs plus 2 large egg yolks

1 teaspoon vanilla extract

1(15 ounces) can pumpkin puree

1 cup candied yams, drained

3/4 cup (5 1/4 ounces) sugar

1/4 cup maple syrup

2 teaspoons grated or minced fresh ginger

1 teaspoon table salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line the chilled pie shell with a double layer of foil and fill with pie weights.

2. Bake until the pie dough looks dry and is light in color, 25 to 30 minutes. Remove the weights and foil and continue to bake the crust until deep golden brown, 10 to 12 minutes longer. Transfer the pie plate to a wire rack. (The crust must still be warm when the filling is added).

3. While the pie shell is baking, whisk the cream, milk, whole eggs, egg yolks, and vanilla together in a medium bowl. Bring the pumpkin puree, yams, sugar, maple syrup, ginger, salt, cinnamon, and nutmeg to a simmer in a large saucepan over medium heat and cook, stirring constantly and mashing the yams against the sides of the pot, until thick and shiny, 15 to 20 minutes.

4. Remove the pan from the heat and whisk in the cream mixture until fully incorporated. Strain the mixture through a fine-mesh strainer set over a medium bowl, using the the back of a ladle or spatula to press the solids through the strainer. Whisk the mixture, then transfer to the warm pre-baked pie crust.

5. Bake the pie on a rimmed baking sheet for 10 minutes. Reduce the oven temperature to 300 degrees and continue to bake until the edges of the pie are set and the center registers 175 degrees on an instant-read thermometer, 25 to 45 minutes longer. Cool the pie on a wire rack to room temperature, 2 to 3 hours, before serving.