

PUMPKIN PIE

Pie Crust:

2 1/2 cups King Arthur Unbleached All-Purpose Flour or Pastry Flour Blend

1 teaspoon salt

2 tablespoons buttermilk powder

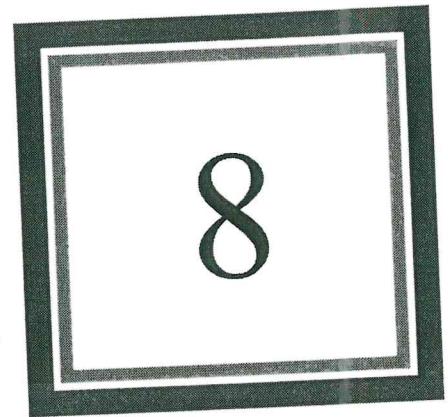
16 tablespoons (1 cup) unsalted butter*

1/4 to 1/2 cup ice water

*If you use salted butter, reduce the salt in the recipe to 1/2 teaspoon.

Pie Filling:

- 2 large eggs
- 1 15- or 16-ounce can plain pumpkin puree
- 1 12-ounce can nonfat evaporated milk
- ¼ cup dark molasses
- 3 tablespoons rum
- ½ cup packed dark brown sugar
- 1 tablespoon cornstarch
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt



To prepare filling & bake pie: Position rack in lower third of oven; preheat to 350°F. Lightly whisk eggs in a medium bowl. Add pumpkin, evaporated milk, molasses and rum.

Combine brown sugar, cornstarch, cinnamon, ginger, nutmeg and salt in a small bowl. Rub through a sieve into the pumpkin mixture and whisk until incorporated.

Pour the filling into the prepared crust. Bake the pie until the filling has set to 2 inches from center 40 to 50 minutes; cover the edges with foil if they are browning too quickly. Cool on a wire rack allowing pie to continue to back to the center