

PUMPKIN PIE, FULLY



THE COOKFUL

Edited by Amy Bowen and Christine Pittman

Pumpkin Pie, Fully

Thanksgiving is just around the corner so we're putting a big, huge spotlight on everyone's favorite Fall dessert, Pumpkin Pie. Let's get it started!

I'm Canadian. This makes me different in subtle ways from the people who live around me here in Florida. I say "eh" at the end of sentences (only when I've been drinking). I say "sorry" about 85% more often than others (and I say it with a vowel that immediately identifies me as foreign - "s-oh-rry" not "s-ah-rry"). I crave (seriously crave) a big paper cup full of Timmies at least once a day. And I get two Thanksgivings.

That's right. In my house we celebrate Canadian Thanksgiving in October and then American Thanksgiving in November. That means twice the turkey, twice the stuffing, twice the gravy, twice the mashed potatoes and twice the cranberry sauce.

You may have noticed that I didn't say "twice the green bean casserole" or "twice the sweet potato casserole". That's because Canadians do not (do not! do not! do not!) eat that stuff. Ewww. So gross. (Sorry).

The other thing I didn't mention is the pumpkin pie. But I missed that because we don't have twice the pumpkin pie, we have 8 times the pumpkin pie. I make tons extra - after each Thanksgiving there are cold pie slices in our fridge for days and days.



THE COOKFUL

Pumpkin pie is the thing I look forward to the most. In fact, it's the reason I insist that we celebrate both Thanksgivings every year. I'm all about that pie.

Now the Cookful is all about that pie too. You could even say we're pumpkin-pie obsessed since we've devoted a whole book to it, with everything you know to make the best pie, from classic to crazy recipes, how-to's, pumpkin comparisons, a focus on filling, on crust, on topping, how to decorate pumpkin pies. So so much stuff.

I bet you're pumpkin-pie-obsessed too now, eh?

Ha ha!

Christine ;)



THE COOKFUL

Pumpkin Pie, Fully

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Everything You Need to Make Insanely Good Pumpkin Pies

By Amy Bowen

You're making a pumpkin pie for Thanksgiving dinner? Do it right. Here's everything you need to make an insanely good pie.

I scream, you scream, we all scream for Pumpkin Pie! Well, that doesn't rhyme but I don't care. Pumpkin pie is so good it doesn't have to rhyme. OK, here we go. Everything you need to make insanely good pumpkin pie.

Canned Pure Pumpkin: Unless you're starting from fresh pumpkin, you can't make pumpkin pie without it.

Cheesecloth: Going the DIY pumpkin route? Then you're going to need a cheesecloth to strain your pumpkin.

Pumpkin Pie Shopping Guide

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Pumpkin Pie Gift Basket: Everything you need to make a gorgeous pumpkin pie, in one super-convenient basket.

Pumpkin Pie Plate: Like, a pie plate that you actually bake your pie in that is shaped like a pumpkin. And yes, it's orange too!

Pumpkin Pie Wedge and Server: If you get that Pumpkin Pie Plate, you need to get this server too. NEEEEED to.

Cookie Cutters: To make the top of your pie purdy.

Pie Shield: This guy protects a pie crust's edges when baking so that they don't burn.

Food Processor: For making pastry, pureeing pumpkin and every pie task in between.

Rolling pin: I swear by my French rolling pin. It gives me way more control for rolling. Do you have one? Why not???

Trifle Bowl: A trifle bowl? For pumpkin pie? Say what? Trust me, you're going to need this when you see our upcoming recipe for Pumpkin Pie Trifle.

Spice Grinder: Fresh spices are always better but the prep is a pain. A grinder like this makes it way easier.

Professional Whipped Cream Maker: This thing is so cool! It makes whipped cream in like a second and then squirts pretty stuff on your pies.

Handheld Egg Beater: For when you can't be bothered to get out a large piece of equipment (or just cuz you feel like doing things the way your grandma did when you were a kid. I get that, totally).

Stackable Cooling Rack: I soooo want this. Imagine, three pies cooling in the space that one would normally take up. Sweet!

Whisk: To whisk up that filling, of course.

Mixing Bowls: Anti. Skid. Bottoms. Need I say more? Whipped cream, here I come!

Jelly Roll Pan: Jelly Roll Pan? I'm not making no jelly roll! Haha! But if you're going to make our Pumpkin Slab Pie, you're going to need this pan.

Pumpkin Pie Shopping Guide

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You Are My Little Pumpkin Pie, Children's Book: Time to snuggle up with a kiddo (any kiddo will do!) and get cute. This book compares a sweet baby to sweet pumpkin pie. Yes, I agree. Both are perfectly perfect.

Pumpkin Pie Chapstick: So you can smell pumpkin pie wafting off your lips all day long. (Yeah, you're going to have a serious craving going on, I hear yah).

Pumpkin Pi Shirt: Well, it's not Pi day yet (that's March 14 in case you didn't know) but this shirt seems like it would also work for Thanksgiving. No?

Pumpkin Pie Pop Tarts: Who said pumpkin pie was just for dessert? It can totally be breakfast too. And lunch. And dinner. And snack. And midnight snack. And 3am snack. (I better make an extra pie this year, huh?)

How to Prepare Your Own Pumpkin for Pumpkin Pie

By Maria Siriano

Skip the can this year and make your own pumpkin puree. You'll have to carve out some time for it, but you can bake the freshest of the fresh pumpkin pie. Look at you, you awesome pie baker.

It's easy to forget that fresh pumpkins are good for something other than jack-o'-lanterns and festive mantel decorations. But don't forget that a pumpkin is first and foremost food, and a damn good one at that. You can, and should, eat the heck out of pumpkin! Especially if you're putting that pumpkin into the best pie of the season.

Well, maybe. The article after this one has a taste test between fresh pumpkin and canned. Read that before you get into making your own puree. Whether you believe me or not though, if you make your own, you totally get all kinds of bragging rights.

Draining the excess liquid from the roasted pumpkin is the key to success here. The goal is to get it as thick (or thicker than) the stuff from the store.

I've outlined how to make your own pumpkin puree below so you can kick the can to the curb. You'll need a food processor and a little (okay, a lot) of patience, but in a few hours you'll be ready to make your crazy fresh pumpkin pie. Mmm, tastes like triumph.

Here we go!



Homemade Pumpkin Puree

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1



Step 1: Pick out your pumpkin. You want one that's labeled "sugar" or "pie" pumpkin. They're smaller than their carving cousins, and they have more flesh inside. Choose a pumpkin that feels heavy for its size.

2



Step 2: Preheat your oven to 375°F. Slice the pumpkin in half lengthwise (that's stem to base). I kept my stem on, but if it's easier for you, you can chop the very top of the pumpkin off first.

3



Step 3: Use a spoon to scoop out the seeds and stringy "guts" from the inside of the pumpkin and set them aside. You can use those later for roasting pumpkin seeds, so don't throw them out!

4



Step 4: Line a baking sheet with parchment paper, a silicone baking mat or foil. Place your pumpkin halves cut side down on the baking sheet. Pop the pan into the oven for about 45 minutes. You should be able to pierce through the pumpkin easily with a fork.

5



Step 5: Let the pumpkin cool for about 15 minutes so you don't burn your hands, then use a spoon to scoop out the flesh, leaving the skin behind. Place the flesh into the bowl of a food processor (a good blender would work, too).

6



Step 6: Put your food processor to work. Start by pulsing the pumpkin in the food processor. You may need to scrape down the sides every now and then. Resist the urge to add water; once the pumpkin flesh starts to break down, it will release liquid and be easier to process. Keep pulsing until it is relatively smooth. Scrape down the sides of the bowl and let the food processor run for about a minute more to really smooth things out.

Homemade Pumpkin Puree

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Step 7: Rest a fine mesh strainer over a large bowl. Line the fine mesh strainer with cheesecloth. Add the pumpkin puree to the lined fine mesh strainer and let it drain for 1-2 hours, until the pumpkin is thick and holds its shape when pressed together in the cheesecloth. It'll look like this:



Step 8: Use your pumpkin puree any way you would use canned pumpkin puree. Store what you don't use immediately in a covered container in the refrigerator.



Fresh Pumpkin Versus Canned Pumpkin: The Ultimate Pie Test

By Maria Siriano

It's the ultimate showdown this fall. Who will win the great pumpkin pie taste test - canned or fresh? We tested both so you don't have to.

Okay, so we've walked you through how to make your own pumpkin puree, but the real question is, "Is it worth it?" After all, if you're going to take 2-3 hours out of your life prepping fresh pumpkin for a pie, it had better be a pretty amazing pie, right?

Canned pumpkin is convenient and consistent and it's 100% pumpkin with nothing added. But we wondered if the canning process made it lose some of its fresh pumpkin flavor or if the type of pumpkins used in the canned pumpkins weren't as flavorful. So we put both canned and fresh pumpkin to the test by making and eating two pumpkin pies. It's a hard job, but we were willing to make the sacrifice for you.

Fresh vs. Canned Pumpkin

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Being true food scientists, we wanted all the variables other than the pumpkin puree to be identical. So we used the most widely-used pumpkin pie recipe (the one from LIBBY'S®) and a store-bought frozen pie crust. Normally we'd make our own, but we didn't want variations in pie crust texture to influence the final verdict.

Here's how homemade puree and canned pumpkin stacked up:



LOOK

The homemade pumpkin puree was much lighter in color than the canned pumpkin, which can be attributed to the different varieties of pumpkins. This showed a bit in the final product; the pie on the right is made with our homemade pumpkin puree, and next to the canned pumpkin pie, it is visibly lighter and less vibrant.

After cooling, the canned pumpkin pie had more moisture on the surface than the pie made with homemade pumpkin puree. This is because our homemade puree was drained more than the canned pumpkin, and therefore had less liquid to begin with. This difference in starting thickness also affected the texture.

TASTE/TEXTURE

Among our taste-testers the verdict was unanimous: The canned pumpkin pie tasted better. The spices seemed more pronounced, especially the cloves, and the pie made with the canned pumpkin was said to have a “stronger pumpkin aftertaste” and to be “more flavorful.”

We baked the pies to an internal temperature of 175°F to remove any variation in texture due to baking differences. The homemade pumpkin pie had the preferred texture and was denser than the pie made with canned pumpkin. That's because our starting puree had less liquid than the canned pumpkin. However, the textural advantage didn't outweigh the better flavor of the canned pumpkin.

Fresh vs. Canned Pumpkin

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CONVENIENCE

It is undoubtedly more convenient to buy a can of pumpkin puree. There is no preparation required other than opening a can! On the flip side, making your own pumpkin puree takes a couple of hours before you can even begin to bake your pie, and requires more equipment (a food processor and cheesecloth, for starters).

COST

My pie pumpkin cost a little over \$4/pound. I got one that was about 2 pounds, which yielded 24 ounces of pumpkin puree. By comparison, a 15-ounce can of pumpkin usually costs between \$1-\$2. So unless you happen to grow your own squash or have a friend who is handing out pie pumpkins for free, it is much cheaper to buy the canned stuff.

VERDICT

After all that, the verdict is pretty clear. Save your time and money and go for the canned pumpkin! There's a time and a place for making things from scratch, but in this case, you can take the shortcut without guilt.



Mom's Pumpkin Pie

By Christine Pittman

Don't mess with the classic. When it comes to Pumpkin Pie, nothing's as good as the one mom makes. This is my own mom's recipe.

I like my pumpkin pie to be good and spicy, because that's how my mom makes it. She says that you can take any pumpkin pie recipe out there and double the spices called for. So this recipe has a good hit of spice in it.

Instead of using Pumpkin Spice, I've listed the actual spices to use. That's because that's what my mom always did and so it's how I make pumpkin pie. Also, I find the nutmeg in Pumpkin Spice to be a bit too intense. Finally, not all the different brands are identical so my pie would change depending on which brand I buy. I like it to taste exactly like this. Like my mom makes it.

Mom's Pumpkin Pie

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Yield: 8 servings

Prep Time: 10 minutes

Cook Time: 45 minutes

Total Time: 5 minutes

Ingredients:

1 (9-inch) deep dish pie
crust, homemade or store-
bought
2 eggs, lightly beaten
1 (15 oz) can pure pumpkin
purée
1 cup packed brown sugar
2 tsp. cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
1/4 tsp. salt
2/3 cup evaporated milk

1. Preheat oven to 425°F.
2. In a large bowl combine the eggs, pumpkin, sugar, cinnamon, ginger, cloves, nutmeg and salt. Whisk in the evaporated milk .
3. Prepare your pie shell as for a single crust pie but do not bake. Pour the pumpkin mixture into the pie shell. Bake for 15 minutes. Reduce temperature to 350°F and bake until a clean knife inserted into the center of the pie comes out clean or mostly clean, 30–35 minutes. If the edges of your pie crust are really brown before the pie is ready, wrap aluminum foil around them.
4. Cool the pie on a rack. While the pie can be eaten immediately, for best results, after the pie has cooled on the counter refrigerate it for at least 2 hours.

How To Make the Perfect Pumpkin Pie Crust

By Christine Pittman

I like a soggy pumpkin pie crust but not everyone does. If you're one of them, read this to learn how to make a flakier pumpkin pie crust.

Pumpkin pie is known for having a soggier crust than most pies. That's because the wet filling is baked inside of the raw pastry crust. I actually kind of like this about pumpkin pie. The whole thing, from the whipped cream top, to the well-spiced filling to the soggy crust is soft. You don't even have to chew pumpkin pie. You can kind of slurp it. Like Jello.

But slurpable pie and soggy pastry might not be for you. No worries. I'm not offended. In fact, when I heard that some of you aren't as into it as I am, I did some research to find out how to make a pumpkin pie and have a flaky crust too. It is possible. You just need to tweak a few things.



#1: FLOUR

Although you might be right that pastry flour yields a lighter flakier crust, it's a bit too delicate here. Stick with all-purpose.

#2: FAT

Butter gives more flavor but shortening gives more flakiness. You're after that crisp flakiness here so go with an all shortening pastry, or half shortening and half butter.

Perfect Pumpkin Pie Crust

Continued from previous page

#3: LIQUID

Booze, baby. Seriously. Make your pastry dough with half water and half 80 proof vodka. Why? When you mix water with flour it forms gluten which makes your dough tough. However, you can't skip liquid entirely because you need it to bind the ingredients together. Alcohol is the solution because alcohol and flour don't form gluten. You get the binding properties of the liquid without that toughening properties of gluten. Sweet, right?

#4: BLIND BAKE

Traditionally the crust for pumpkin pie is not baked before the filling is added. This is because the filling takes so long to cook that the edges of the dough easily end up burnt. But without blind-baking, you're putting wet filling on raw dough, which is what is the main source of our soggy problem. So, blind bake that pie crust. Make your pastry dough, refrigerate it, roll it out and put it in your pie plate. Prick it all over with a fork. Add a sheet of parchment paper and then some pie weights or dry beans. Bake it for 15 minutes at 425°F. Let cool before filling.

But what about the fear of burnt edges? We're getting there...

#5: PIE SHIELDS

There's this special thing you can buy called [a pie shield](#) that goes around the top edges of your crust to prevent burning. You can get those, or you can gently cover the edges with aluminum foil while baking. The foil works but sometimes has trouble staying on. Just watch it carefully and if some falls off, put it back.

#6: LESS FILLING

I know we all love a big deep-dish pie. But what works for apples doesn't work as well for pumpkin. There are two reasons for this. One, we want as much crust to not have contact with filling as possible. That's because the crust that doesn't get moistened stays the flakiest. Keeping your pie's filling level down by 1/4" can make a big difference to how much flaky crust you get per slice. Second, a less deep filling will take less time to cook, which helps with #7 below.

Perfect Pumpkin Pie Crust

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#7: BAKING TIME

Don't overbake your pie. The longer it's cooking the tougher your crust will get. Bake just until a knife inserted into the center comes out almost clean. Let the filling finish setting as it cools.

There you have it, if you want it – a non-soggy pumpkin pie crust. Seems like a lot of work to me though. You can do it if you want but I'm sticking with my old soggy-bottomed ways.

Boozy Bourbon Pumpkin Pie

By Carrie Vibert

With vodka in the crust and bourbon in the filling, this Boozy Pumpkin Pie is going to make your Thanksgiving dinner very merry indeed.

For far too long, pie crust has been my nemesis. I've always enjoyed baking pies, creating different flavor combinations that fit neatly in a crust—just not preparing the crust itself. I allowed that to keep me from baking pies for many years. Then I declared enough was enough and I went for it.

I reached out to the internet, and was rewarded with a miracle maker: [Cook's Illustrated's Foolproof Pie Dough](#).

This recipe is revolutionary for pie bakers. With just the right amount of moisture from a combination of ice cold vodka (yes, vodka!) and water, the dough is easy to handle and bakes up beautifully. It is now the basis for all pies that come from my kitchen. I encourage you to try it, too, especially if you've been pie-phobic. Your life will be changed.

So what's inside that pie crust, you ask? You've been waiting a few minutes for me to get to that, I know. Let me tell you already! It's a creamy boozy version of a basic pumpkin pie filling. Some of the usual pie spices are in there, cinnamon, etc. Of course. Then for thick thick richness it has sweetened condensed milk. Oh, and a good over-full shot of bourbon to make everything (and everyone!) happy.



Boozy Bourbon Pumpkin Pie

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Yield: 8 servings

Prep Time: 15 minutes

Cook Time: 1 hour

Total Time: 1 hour, 15 minutes

Ingredients:

1 9-inch pie crust
(homemade, like [Cook's Illustrated's Foolproof Pie Dough](#), or store-bought and thawed)
1 (15 oz.) can pureed pumpkin
1 (14 oz.) can sweetened condensed milk
2 large eggs
3 Tbsp. bourbon
1 tsp. ground cinnamon
1 tsp. ginger paste
1/4 tsp. ground nutmeg
Dash of allspice
1/2 tsp. fine sea salt

1. Preheat oven to 425°F.
2. On a work surface, lightly dusted with flour, roll out pie dough into an 11"-12" circle.
3. Fold in half, then in half again, and carefully transfer to a 9" pie plate; unfold and gently arrange in plate, being careful not to press too hard.
4. Fold over the edge of the crust and create a decorative pattern by crimping (pressing the dough with your left thumb while simultaneously pressing back with your right forefinger and thumb). Rotate the pie plate, continuing with the pressing to carry out the pattern all the way around the edge of the pie crust.
5. Place in refrigerator or freezer to keep cool.
6. In a large mixing bowl, whisk the puréed pumpkin, sweetened condensed milk, eggs, bourbon, spices and salt until smooth. Pour into the prepared crust.
7. Bake on the middle rack for 15 minutes, then reduce the temperature to 350°F and bake an additional 30 minutes, or until custard is mostly set, but the center still jiggles a little.
8. Cool before serving. Garnish with whipped cream, if desired.

Pumpkin Slab Pie for a Crowd

By Jenn Dempsey

Having a big gang over for Thanksgiving? Don't panic, there's no need to make multiple pies. This one Pumpkin Slab Pie feeds up to 24 people. Yowzers!

A regular pie is rarely big enough. Am I right? You're lucky if you get eight slices from one pie and what if someone wants seconds? If you're feeding a crowd (or just plain love pie) making a slab pie is the way to go.

A slab pie is a thin pie (not deep-dish), baked in a large baking sheet or jelly roll pan. Because of that big pan, you can get 24 servings from the single pie. That's a whole lotta pie!

Since this is a thinner pie with less filling than we usually expect, an amazing crust is an absolute requirement. I've included a great recipe for yah.

Dig in and get ready to enjoy a piece of pie or two, or 24!



Pumpkin Slab Pie

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Yield: 24 servings

Prep Time: 30 minutes

Cook Time: 40 minutes

Total Time: 1 hour, 10 minutes

Ingredients:

Crust

3 cups all-purpose flour

1 Tbsp. sugar

1 tsp. salt

1 1/2 cups shortening

1 large egg

5 Tbsp. ice cold water

1 Tbsp. white distilled vinegar
baking spray

Filling

1 (15 oz.) can pumpkin purée

1 (12 oz.) can evaporated milk

2 large eggs

3/4 cup sugar

1 1/2 tsp. pumpkin pie spice

1/2 tsp. salt

Crust:

1. Combine flour, sugar and salt in a large bowl. Using a pastry cutter cut in shortening until mixture resembles coarse meal. Add in egg, water and vinegar and gently mix together until dough is formed. Wrap dough in plastic wrap and chill for about 15 minutes.
2. Preheat oven to 350°F. Lightly spray a 10x15x1-inch jelly roll pan with cooking spray and set aside.
3. Once dough has chilled, roll dough on a generously floured surface into a 12x17-inch rectangle. Using a spatula carefully lift dough and transfer to prepared baking sheet.
4. Press the dough into the bottom and sides of pan. Tuck any excess dough in and pinch edges together as desired.

Filling:

5. In a medium bowl, mix pumpkin purée, evaporated milk, eggs, sugar, pumpkin pie spice and salt until smooth and blended. Pour filling into prepared pie crust.
6. Bake for 35–40 minutes until center is set. If edges of crust become too dark, cover the edges with aluminum foil. Allow pie to cool for at least 1 hour. Once cool cut into squares.

7 Ways to Decorate a Pumpkin Pie

By Meghan Bassett

Your Pumpkin Pie is delicious to eat. Make it delicious to see as well. So delicious to see that it could go totally viral on Pinterest. We have the best ideas right here!

Pumpkin pies aren't necessarily the prettiest pies in the world. There's no lattice top, no fluffs of meringue and certainly no frosting. Pumpkin pies can look a little lackluster when placed next to a streusel-topped apple pie on the dessert table.

Well, the pie game is changing! This year, your pumpkin pie, whether homemade or store-bought, is going to win that prettiest pie contest. I've rounded up the top seven gorgeous ways to decorate your pumpkin pie. I guarantee they're going to knock the socks off your guests; they might just forget all about that apple pie your mother-in-law brought...



1. ADD SOME SPARKLE & FUN

[Hungry Happenings](#) has a great tutorial on how to create a colorful and sparkly turkey out of pie dough to add to the top of your pie.



2. GORGEOUS WHIPPED CREAM TOPPING

For the truly adventurous and artistic out there, there's the whipped cream rose topping from [i am baker](#). I'm still swooning over how beautiful this is. You can even simply pipe those roses on top of a regular pumpkin pie, skipping the sides.

Pie Decorations

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3. DECORATIVE CRUST

The leaves and pumpkins decorating the crust on this pumpkin pie from [Wild Wild Whisk](#) made my jaw drop the first time I saw it. It has the right amount of rustic elegance for the holiday table.



4. AUTUMN LEAF

[Lovely Little Kitchen](#) has a ridiculously simple decoration that will take you seconds and will also use up any extra pie dough. Simply cut out a large leaf from the leftover pie dough and place it in the center of the pie!



5. LEAVES AND VINES

If you're making a slab pumpkin pie like the one on page 21, or are merely looking for a less pie crust heavy decoration for your pie, [Crepes of Wrath](#) has you covered. These dainty leaves and vines made from pie dough are just the right touch.

Pie Decorations

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6. NUTS ABOUT NUTS!

It can be as simple as a topping of chopped walnuts to take a plain ol' pumpkin pie to the next level, like this one from [Midwest Living](#). Plus the extra crunch is a great surprise, especially when served with extra whipped cream.

7. THE BEST OF BOTH WORLDS – PIE CRUST AND WHIPPED CREAM

I've saved the best for last... Why not go with both whipped cream AND pie crust decorations? [Primal Palate's pie](#) boasts a two-topping knockout of a pie! I know there are many of you looking to one up the other pies on the dessert table and this is the way to go.



Pumpkin Pie Trifle

By Samantha Seeley

Is Pumpkin Pie seeming a bit boring this year? Lose your mind and go crazy-crazy with Pumpkin Pie Trifle instead.

I'm sure that you've had pumpkin pie, but have you ever had it in the form of a trifle? The layers are so beautiful in comparison to your run-of-the-mill pie. It's a refreshing change and something a bit different that you can serve to your guests during holiday parties.

The trifle has all the makings of a pie. It's layers of pumpkin pie parts. You start with a base, in this case: Pie crust. If you are so inclined, feel free to use something else such as shortbread cookies. The end result won't be any less delicious.

After you lay down your base, add the pumpkin pie filling. This is made in a similar manner as the pie itself and is baked without the crust. You could even make a double batch and serve a second pumpkin pie dessert in custard cups. Soooo fancy!

I used frosting piping bags with frosting tips to separate the layers from each other but if you

Pumpkin Pie Trifle

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don't have any of that you can use a plastic baggie and snip one of the corners. You could also just spoon the whipped cream and pumpkin pie custard in your serving dish.

You can make the trifle in three different ways so choose whichever fits your cooking style best:

1. Make an entire pumpkin pie and turn it into a trifle by separating the filling from the crust.
2. Make the crust yourself the night before or buy pre-made crust from the store and bake it.
3. Make the whipped cream and pumpkin pie filling and use shortbread cookies as the base.

Whichever way you make these trifles, they'll be a super-memorable part of your holiday party!

Yield: 4 servings

Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Ingredients:

5 oz. pumpkin puree
1 cup half and half
2 eggs
1/2 tsp. salt
1 1/2 Tbsp. pumpkin pie spice
16 oz. heavy cream
2 Tbsp. powdered sugar
1 prepared pie crust, baked
(or packaged shortbread
cookies)
Cinnamon, to taste

1. Preheat the oven to 350°F.
2. Mix together the pumpkin puree and half and half. Whisk in the eggs, salt and pumpkin pie spice. Fill a pie plate with the mixture and place in a deeper baking dish. Put hot water in the deep baking dish so that it surrounds the pie plate. Bake for 20-25 minutes.
3. While baking, fit two plastic piping bags with your choice of frosting tips. Or cut a hole in the corner of a plastic zip-top bag.
4. In a medium bowl, combine the heavy cream with the powdered sugar and mix with an electric mixer on high speed until cream thickens and ripples appear in bowl as you mix.
5. Fill one bag with the whipped cream and set aside in the fridge until ready to use.
6. In a small plastic bag, crush the baked pie crust or shortbread cookies using a rolling pin or your hands.

Pumpkin Pie Trifle

Continued from previous page

7. Remove the pumpkin filling from the oven and let cool completely. Once cooled, spoon the custard in the second piping bag.
8. Assemble the trifle. Start with a layer of crust and top the crust with the pumpkin pie filling. Top with the whipped cream and repeat until trifle cups are filled, ending with the whipped cream. Sprinkle cinnamon on top of the whipped cream. Serve immediately or place in the refrigerator until ready to serve.



Perfecting Whipped Cream for Perfect Pumpkin Pie

By Christine Pittman

You've got the pie down. You've got the crust down. Don't let your whipped cream down. Make it perfect. And flavor it to the hilt. We'll show you how.

I'll admit that I actually don't worry too much about whipped cream. I just pour heavy cream into my stand-mixer bowl, attach the whisk and let it go. But there was that one time that I let it go for too long and ended up with butter. I've been a bit more careful about it since then. There are other things you can do to perfect your whipped cream as well. Here are a few.

1. Start with a cold bowl. Put it in the freezer for 20 minutes or so before you start.
2. As mentioned, don't walk away. You don't want to end up with butter.
3. Stop the mixing regularly and check to see if soft peaks are forming. You don't want them stiff. Light and fluffy.

Perfect Whipped Cream

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4. Add a bit of sugar, powdered sugar (some people call it icing sugar). Measure your liquid whipping cream before you start. Beat it until it starts to thicken then add 1-3 tablespoons per cup of liquid cream. It really depends on how sweet you want it.
5. Store your whipped cream in a covered bowl in the fridge for up to a few hours. After that, it can separate and get liquidy. It's still fine. Drain off the liquid and you're good to go.

OK, you've got the basics down. How can you make it into the perfect whipped cream for pumpkin pie?

1. When you add the sugar, also add 1/2 teaspoon vanilla per cup of liquid cream.
2. And 1/4 teaspoon cinnamon.
3. Instead of vanilla, go with 1 teaspoon of bourbon.
4. Or skip the sugar, and add maple syrup (you can still add the vanilla).
5. Use brown sugar instead of powdered sugar for a caramel flavor.
6. Or even go in with some caramel syrup.
7. After your whipped cream is flavored and made, add some chopped pralines. Ooooo or sweet and spicy nuts.

That is going to be some fantastic topping on your fantastic pumpkin pie. You rock!

11 Tips to a Perfect Pumpkin Pie

By Amy Bowen

Your pumpkin pie will be a showstopper during the holidays with these 11 tips.

1. Chill your dough. My grandmother is a heck of a pie crust maker and she insists this is the secret to a flaky crust. Chill all the ingredients (even the flour!) when you're preparing the crust. Then roll out your dough into discs, wrap in plastic and chill again for at least 30 minutes. Roll it out, put it in the pie plate and chill again for 15 minutes before filling and baking.
2. Add some cinnamon to your flour before you roll out the dough.
3. Pre-bake your crust. Most recipes for pumpkin pie have you pour the filling into an unbaked pie shell (even our own classic recipe!). That works but the crust does end up a bit soggy. If you don't like that pumpkin-pie-soft crust, blind-bake the crust before filling it. Then wrap foil around the top crust edges, add the filling and bake until set. The foil stops the crust from getting any darker. Or get yourself a pie shield. It's designed to sit around the top of the pie crust and prevent it from burning.
4. Use an egg wash on your crust before you bake it. It's the key to that gorgeous golden brown.
5. Substitute part of the pumpkin in your pie with squash, yams or sweet potato for more fall flavor.
6. No one likes a gigantic crack on top of their pie. My Grandma always takes her pumpkin pie out when it has just set. If you let it cook too long, that ugly crack will appear. Instead take it out. It will finish completely setting as it cools.
7. Go crazy-crazy and decorate your pie. Use cookie cutters to make leaf and vine pie crusts to put on your pie.



Perfect Pumpkin Pie

Continued from previous page

8. Make your own pumpkin pie spice. Combine fresh spices — nutmeg, allspice, cloves, cinnamon, heck throw in some ginger. The best thing about this is you can customize it to your own taste. If you're not a fan of nutmeg, don't put any in. Right?
9. Go to town with your spices. Increase the spices in your pie by double or even triple. The flavor will be so intense. Just be sure to taste your filling as you go. You can always add more, but you can't take away.
10. Use half white sugar and half brown sugar in your filling. It adds a bit of a caramel flavor to the pie. Who doesn't love that?
11. Add some sweet pizzazz to your whipped cream. Try one of the delicious flavorings on page 30.

Pumpkin Trivia to Entertain Your Thanksgiving Guests

By Amy Bowen

You're a pumpkin superstar. Or you will be after reading these pumpkin facts. Pull 'em out while everyone's enjoying that excellent pie you made.

You made the pie. You might as well brag about it. When everyone is raving about your pie, quiz them with some pumpkin trivia (the [University of Illinois Extension](#) seems to be the expert on all things pumpkin).

1. How many pounds of pumpkins are grown every year in the U.S.?

About 1.1 billion

2. What four states produce the most pumpkins?

Illinois, Ohio, Pennsylvania and California

3. What is the largest pumpkin ever grown in America?

2,145 pounds. The record was set this year by a grower in Illinois.

4. Where did pumpkins originate?

Central America

5. How big was the world's largest pumpkin pie?

[Guinness World Records](#) reports that the pie weighed 3,699 pounds and the crust used 440 sheets of dough. A pumpkin grower association from Ohio made this gigantic pie in 2010.

6. What did colonial bakers use for their crusts back in their day?

Pumpkin (of course)

7. What two (very different) ailments did people swear that pumpkin helped throughout the years?

Freckles and snake bites (yes, really), according to the [University of Illinois Extension](#).

Thanksgiving Trivia

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8. Where does the word “pumpkin” come from?

Thank the Greeks. Everyone’s favorite fall dessert comes from the word pepon, meaning “a gigantic melon”.

9. How did the Colonists make their pie? (You would never ever guess this).

According to The Illinois Extension, they cut the pumpkin tops off, took the seeds out and then poured milk, spices and honey INTO the pumpkin. They baked it using hot ashes.

10. Other than the flesh, what other part of the pumpkin can you eat?

The seeds you probably knew about. But did you know you can also eat pumpkin flowers? They’re amazing stuffed with seasoned ricotta and then fried. Don’t get me started. Pumpkin flowers are so good they could be a whole ebook on their own!”



How and Why to Make Your Own Pumpkin Pie Spice

By Amy Bowen

Pumpkin pie spice is everywhere. Pumpkin spice lattes, cookies, M&M's, face wash, lotion ... You get the picture. Why all the hype? We think it's because pumpkin pie spice is a mix of some seriously comforting spices. Learn how and why you should make your own.

Pumpkin pie spice is found in every spice aisle. Let's break down the mystery spice blend. There's four common spices that make the blend. Cinnamon, ginger, allspice and nutmeg. Some people (me!) throw in a bit of cloves. And some people (not me!) add mace. That's it.

You can absolutely buy pumpkin pie spice at the grocery store. Nobody will judge you. Promise. But I think it's better to make your own. Why? It's all about customization, baby. If you don't like nutmeg (a lot of people don't), you don't have to put any in. If you're in love with cinnamon, you can add extra. Go for it and give it a try. I'm giving you my favorite version here

Pumpkin Pie Spice

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but feel free to adjust to your liking.

Oh wait, before you start making your fabulous spice blend, make sure your spices are fresh. According to McCormick there are three ways:

1. Look at the color. If it's faded, it's lost some flavor.
2. Spices should be aromatic, so take a whiff. If you can't smell the goodness, then toss them.
3. Taste them. If it doesn't taste fresh and strong, then it isn't.

Here's a quick recipe to get started. Fresh spices make the best blends. Ground spices usually keep for three years in an airtight container.

Yield: 7 teaspoons

1. Measure all ingredients into a small mason jar. Shake it up. Seal it tightly with the lid.

Prep Time: 2 minutes

Cook Time: 0 minutes

Total Time: 2 minutes

Ingredients:

4 tsp. cinnamon
2 tsp. ground ginger
1 tsp. allspice
1/2 tsp. nutmeg
1/4 tsp. ground cloves



Pumpkin Pie Smoothie

By Christine Pittman

Have you got a leftover tin of pumpkin puree to use up? We've got you covered with a fruity healthy pumpkin smoothie that tastes like pumpkin pie. Don't even try to resist that!

I always have a couple of cans of pumpkin puree leftover after Thanksgiving. It's weird, but I always buy too much. It's like, "I'm making two pies so I need two cans. I'll buy four just in case."

In case what?

In case my house is invaded by pumpkin-eating zombies? Why do I do that? Whatever the reason, there are always two tins of pumpkin left and I need to use them up.

This smoothie is a great one for that. It tastes like a pumpkin pie but is packed with fruits and veggies. So after the pumpkin pie leftovers are all eaten, I can keep slurping up those flavors but in a healthier way.

Pumpkin Pie Smoothie

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I originally developed this smoothie recipe for [Produce for Kids](#). They're a healthy family resource that offers meal planning tools and healthy recipes for you and your family.

Yield: 4 servings

Prep Time: 5 minutes

Cook Time: 0 minutes

Total Time: 5 minutes

Ingredients:

- 1 cup canned pumpkin puree
- 2 cups lowfat vanilla yogurt
- 1 cup spinach, loosely packed
- 1/2 cup 100% pomegranate juice
- 1 banana
- 1 mango, chopped
- 1 tsp. cinnamon
- 1/8 tsp. ground cloves

1. Put pumpkin, yogurt, spinach, pomegranate juice, banana, mango, cinnamon and cloves into a blender or food processor. Blend until smooth.

101+ Fabulous Pumpkin Desserts

By Susannah Brinkley

Pumpkin isn't all about pies. Heck no! We rounded up more than 101 Pumpkin dishes that feature fall's favorite gourd.

Love it or hate it, pumpkin pie is a staple at most American holiday tables. Regardless of where you fall on the pumpkin-lover scale, there's a pumpkin dessert or drink here for you. Try them all and you'll be good for the next 100 holiday dinners. We dare you.

Variations on a classic

1. [The Great Pumpkin Pie](#)
2. [Mom's Best Pumpkin Pie](#)
3. [Libby's Famous Pumpkin Pie](#)
4. [Bourbon Pumpkin Pie](#)
5. [Crustless Pumpkin Pie](#)
6. [Pumpkin Silk Pie](#)
7. [Pumpkin Hand Pies](#)
8. [Individual Crustless Pumpkin Pies](#)

Fancy fillings

9. [Buttermilk Pumpkin Pie](#)
10. [Salted Spiced Caramel Pumpkin Pie Classic Pecan Pumpkin Butter Pie](#)
11. [Pumpkin Apple Pie](#)
12. [Upside Down Pumpkin Pie](#)

13. [Apple Butter Pumpkin Pie](#)

14. [Fluffy Pumpkin Pie](#)

15. [Pumpkin Orange Brulée Pie](#)

Crazy crusts

16. [Gingersnap Pumpkin Pie](#)
17. [Mini Graham Cracker Crust Pumpkin Pies](#)
18. [Pumpkin Mousse Oreo Tart](#)
19. [Pecan Cinnamon Graham Cracker Crust](#)

20. [Pumpkin Pie with Molasses Quinoa Crust](#)

Tasty toppings

21. [Pumpkin Meringue Pie](#)
22. [Bruléed Bourbon Maple Pumpkin Pie](#)
23. [Pumpkin Coconut Pie](#)

24. [Bourbon Pumpkin Pie with Salted Brown-Butter Pecan Streusel](#)

25. [Pumpkin Pecan Pie](#)

No bake

26. [No Bake Pumpkin Pie](#)
27. [No Bake Cream Cheese Caramel Pumpkin Ale Pie](#)
28. [No Bake Pumpkin Pie Bites](#)
29. [No Bake Pumpkin Pie in a Jar](#)

Chocoholic

30. [Double Chocolate Pumpkin Pie](#)
31. [Triple Chocolate Pumpkin Pie](#)
32. [Pumpkin Chocolate Chip Cookie Pie](#)
33. [Vegan Chocolate Pumpkin Pie](#)

101 Pumpkin Desserts

Continued from previous page

34. [Nutella Swirled Pumpkin Pie](#)

35. [Chocolate Chip Pumpkin Pie](#)

36. [Black Bottom Pumpkin Pie](#)

Cheesecake lovers

37. [Pumpkin Cheesecake Pie](#)

38. [No-Bake Mini Pumpkin Cheesecakes](#)

39. [Frozen Pumpkin Pie Cheesecake](#)

40. [Light and healthy](#)

41. [Lighter Pumpkin Pie with Cinnamon Streusel](#)

42. [Paleo Pumpkin Pie](#)

43. [Grain-Free Apple Crumble Pumpkin Pie](#)

44. [Egg Free Pumpkin Pie for Two](#)

45. [Pumpkin Pie Energy Bites](#)

46. [Low Sugar Pumpkin Cheesecake Pie](#)

Delicious dips

47. [Pumpkin Pie Dip](#)

48. [Skinny Pumpkin Pie Dip](#)

49. [Pumpkin Pie Hummus](#)

50. [Pumpkin Cheesecake Dip](#)

Pumpkin for breakfast

51. [Slow Cooker Pumpkin Pie Oatmeal](#)

52. [Pumpkin Pie Pancakes](#)

53. [Pumpkin Pie Cinnamon Rolls](#)

54. [Pumpkin Pie Sticky Buns](#)

55. [Flourless Pumpkin Pie Muffins](#)

56. [Pumpkin Pie Stuffed Crepes](#)

57. [Cranberry Pumpkin Pie Loaf](#)

Gourd-geous cocktails

58. [Pumpkin Pie Martini](#)

59. [Skinny Pumpkin Pie Martini](#)

60. [Chocolate Pumpkin Pie Martini](#)

61. [Pumpkin Pie Martini with Coconut Cream](#)

62. [Pumpkin Pie Daiquiri](#)

63. [Boozy Pumpkin White Hot Chocolate](#)

64. [Pumpkin Pie Sangria](#)

Frozen in fall

65. [Chocolate Pumpkin Ice Cream Pie](#)

66. [Pumpkin Pie Popsicles](#)

67. [Frozen Yogurt Pumpkin Pie Bites](#)

68. [Pumpkin Ice Cream Pie](#)

Smoothies and milkshakes

69. [Pumpkin Pie Smoothie](#)

70. [Pumpkin Pie Milkshake](#)

71. [Pumpkin Pie Protein Smoothie](#)

72. [Pumpkin Pie Hot Chata](#)

73. [Vegan Pumpkin Pie Smoothies](#)

101 Pumpkin Desserts

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Piece of cake

- 74. [Pumpkin Pie Layer Cake](#)
- 75. [Maple Cupcakes with Pumpkin Pie Frosting](#)
- 76. [Pumpkin Pie Cupcakes](#)
- 77. [Pumpkin Pound Cake](#)
- 78. [Paleo Pumpkin Pie Cupcakes](#)

Bars and bites

- 79. [Pumpkin Pie Bars](#)
- 80. [Pumpkin Pie Cake Bars](#)
- 81. [Whole Wheat Crustless Pumpkin Pie Bars](#)
- 82. [Pumpkin Cream Pie Cookie Cups](#)
- 83. [Pumpkin Pie White Chocolate Brownies](#)
- 84. [Pumpkin Pie Crunch](#)

- 85. [Pumpkin Pie Rice Krispie Treats](#)

- 86. [Chocolate Covered Pumpkin Pie Bites](#)

- 87. [Pumpkin Pie Crumb Bars](#)

- 88. [Pumpkin Pie Dessert Lasagna](#)

Tough cookies

- 89. [Pumpkin Pie Snickerdoodles](#)
- 90. [Chocolate Pumpkin Whoopie Pies](#)
- 91. [Pumpkin Pie Macarons](#)
- 92. [Pumpkin Pie Biscotti](#)
- 93. [Pumpkin Moon Pies](#)

Sweet as candy

- 94. [Pumpkin Bark](#)
- 95. [5-Ingredient Pumpkin Pie Fudge](#)
- 96. [Dark Chocolate Pumpkin Seed Bark](#)

Decadent and creamy

- 97. [Pumpkin Crème Brûlée](#)
- 98. [Pumpkin Mousse](#)
- 99. [Pumpkin Pie Pudding](#)
- 100. [Pumpkin Pie Chia Pudding](#)
- 101. [Pumpkin Pie Parfaits](#)

From The Cookful (Our Own Pumpkin Recipes!)

- 102. [Mom's Classic Pumpkin Pie](#)
- 103. [Boozy Bourbon Pie](#)
- 104. [Pumpkin Slab Pie for a Crowd](#)
- 105. [Pumpkin Pie Trifle](#)
- 106. [Pumpkin Pie Smoothie](#)

Contributors

Many thanks to our writers for this edition of The Cookful.



Amy Bowen, editor

Amy admits that she had no clue how to cook until she became the food reporter for a daily newspaper in Minnesota. At 25, she even struggled with figuring out boxed mac and cheese. These days, Amy is a much better cook, thanks to interviewing cooks and chefs for more than 10 years. She even makes four cheese macaroni and cheese with bacon, no boxed mac in sight. Amy is also on the editorial team at The Cookful and is the primary editor for this ebook.



Christine Pittman, editor

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Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Meghan Bassett

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Food addict turned food blogger with a love for cooking uncomplicated, gourmet recipes. I love creating food that is straightforward, relatable and will blow your friends and family away. I am the author of the food blog [Cake 'n Knife](http://Cake'nKnife.com), where you'll find that fresh ingredients + unique flavors + love = gourmet food, every single time.



Susannah Brinkley

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Susannah blogs at [Feast + West](http://Feast+West.com) where she specializes in cocktails and easy entertaining recipes. She can (and often does) eat a whole jar of olives in one sitting, sans cocktail. A graphic designer, Susannah also blogs about design for bloggers at [Garnishing Co.](http://GarnishingCo.com) And she designed this e-book.

Contributors

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Jenn Dempsey

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Jenn is a busy mama of 5-year-old twins and the creator of the food blog [Mother Thyme](http://MotherThyme.com), where she shares easy family-friendly recipes that combine fresh ingredients with common items already on hand. This pasta-loving mama has a weakness for simple garlic spaghetti loaded with a ton of freshly grated cheese and admits to putting herself in time out with a box of Twinkies #dontjudge.



Samantha Seeley

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Samantha blogs at [Sweet Remedy](http://SweetRemedy.com) where she focuses on alternative baking with a penchant for whole grain, vegan, gluten free and dairy-free recipes. She started baking years ago for farmers' markets and hasn't stopped since! Samantha's favorite season is fall where she delights in picking apples, pears and pumpkins until the first snow sighting.



Maria Siriano

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Somewhere among the towers of batter-smeared mixing bowls, you'll find a flour-covered Maria making unique seasonal desserts for her blog, [Sift & Whisk](http://Sift&Whisk.com). Although she never quite got the hang of the clean-as-you-go technique, she has still managed to elevate her baking skills far beyond "add oil, water, and eggs." She makes a killer pie, if she does say so herself.



Carrie Vibert

» poetinthepantry.com

Carrie is the poet behind Poet in the Pantry, where she writes about recipes, restaurants, and really good times in the Connecticut area. She's come a long way from croutons covered in French salad dressing, a favorite snack she proudly prepared herself as a child.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



THE COOKFUL