



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, EAT LATER:
PUMPKIN CREAM PIE**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 1 stick unsalted butter
- 2 cups whole milk
- 1 cup heavy whipping cream
- 3 large eggs

Pantry Items

- 2 sleeves graham crackers
- Granulated sugar
- Pumpkin pie spice
- Kosher salt
- Vanilla bean paste or 1 vanilla bean
- Cornstarch
- Confectioner's sugar
- Freshly ground nutmeg

Dry/Canned Goods

- 1 1/2 cups solid-pack pumpkin (do not use pumpkin pie filling)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife

Hand Tools/Gadgets

- Measuring cups
- Measuring spoons
- Mixing and prep bowls (various sizes)
- Whisk
- Silicone spatula
- Spatula
- Fine-mesh strainer
- Offset spatula
- Microplane (optional)

Appliances

- Stand mixer or hand mixer

Cookware

- Small saucepan

Bakeware

- 9" pie dish

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Pumpkin Cream Pie with Graham Cracker Crust

1. Preheat oven to 350°F.
2. Crush graham crackers for crust.
3. Melt 6 tablespoons unsalted butter for crust.
4. Chill heavy whipping cream.

PUMPKIN CREAM PIE WITH GRAHAM CRACKER CRUST

Yield: 9" pie

The combination of graham cracker crust with wonderfully smooth pumpkin filling is a textural and flavorful delight. Only use solid-pack pumpkin to get the best flavor for your pie.

Pie Crust:

1 1/2 cups graham cracker crumbs
2 tablespoons granulated sugar
6 tablespoons unsalted butter, melted
1/4 teaspoon pumpkin pie spice
Pinch of kosher salt

Pumpkin Cream Pie:

2 cups whole milk
1/2 cup plus 2 tablespoons granulated sugar
1 teaspoon vanilla bean paste or seeds from 1/2 vanilla bean
1/2 teaspoon pumpkin pie spice
Pinch of kosher salt
2 large eggs plus 1 egg yolk
1/4 cup cornstarch
2 tablespoons unsalted butter
1 1/2 cups solid-pack pumpkin (do not use pumpkin pie filling)

Whipped Cream Topping:

1 cup heavy whipping cream, chilled
3 tablespoons confectioners' sugar
1 teaspoon vanilla bean paste or seeds from 1/2 vanilla bean
Ground nutmeg for garnish, optional

Preheat oven to 350°F and position a rack in the middle of the oven.

1. **To prepare crust:** To a medium-sized bowl, combine graham cracker crumbs, sugar, pumpkin pie spice and salt. Add melted butter and stir well to combine. Using a small glass or measuring cup, press crumbs evenly into a 9" pie pan, making sure to cover the sides. Transfer to preheated oven and bake until lightly browned, about 12 to 15 minutes. Set aside to cool while preparing filling.

2. **To prepare filling:** To a small bowl, add eggs, egg yolk, remaining 2 tablespoons sugar and cornstarch; whisk until smooth. To a small heavy saucepan set over medium heat, combine milk, 1/2 cup of sugar, vanilla bean paste, salt and pumpkin pie spice; bring to a simmer. When milk mixture is simmering, temper eggs by whisking one cup of hot milk into egg mixture. Add

egg mixture into saucepan and cook over medium heat, whisking constantly for 2 minutes, until mixture is bubbling and thick, about 3-5 minutes. Remove pan from heat and whisk in butter.

3. Immediately pour filling through a fine-mesh strainer set over a medium-sized bowl. You will need to whisk rapidly to force filling through strainer, discarding any lumps. Add pumpkin to strained filling and whisk well to thoroughly combine.

4. Pour filling into cooled crust and using an offset spatula, spread evenly. Press a piece of plastic wrap directly on surface of filling to prevent a skin from forming. Transfer pie to refrigerator to set completely, about 4 hours.

5. ***To prepare whipped cream topping:*** To the bowl of a stand mixer fitted with a whisk attachment, combine cream, sugar and vanilla. Whip cream just until stiff peaks form. Spread whipped cream over top of pie and sprinkle lightly with nutmeg if desired.

6. Serve pie chilled.

Recipe variations:

- ***Bourbon pumpkin cream pie:*** Add 3 tablespoons of bourbon to the filling.