



# Deep Dish Pumpkin Pie

*Recipe from:*

**The Table and The Table at Wilton**

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This crust is from a Martha Stewart recipe that we have used for years and always turns out perfect. Starting with cold butter and using ice water to bring this dough together makes a perfectly flaky crust. Find the recipe online at [marthastewart.com/1151756/perfect-pie-crust](http://marthastewart.com/1151756/perfect-pie-crust) or [localscoopmagazine.com/food](http://localscoopmagazine.com/food).

## PUMPKIN PIE FILLING

### INGREDIENTS:

- 1 cup heavy cream
- 1 cup evaporated milk
- 3 eggs plus 2 large yolks
- 1 tsp. pure vanilla extract
- 1½ lb. pumpkin puree
- ¾ cup sugar
- ¼ cup pure maple syrup
- 2 tsp. grated fresh ginger
- ½ tsp. ground nutmeg
- 1 tsp. salt

### DIRECTIONS:

**Step 1:** Mix cream, milk, eggs and vanilla together and combine with pumpkin puree.

**Step 2:** Add remaining ingredients, pour into prepared crust.

**Step 3:** Bake at 300 degrees until center of pie reaches 175 degrees, about 45 minutes to an hour. Check pie after 30 minutes and cover with foil if needed to keep from browning too much.

**Step 4:** Center of the pie should jiggle slightly. Allow pie to cool so it will set before slicing.