



This classic gets an update.

As Tamara Scott, owner of Farmhouse Pies, puts it, "Everybody likes a different pie. If 10 people like a blueberry pie, they like it 10 different ways."

Below are 10 different ways to prepare the annually anticipated pumpkin pie, a holiday classic that brings comfort with its taste and its presence.

The Standard Pumpkin Pie By Rosemary Perry-Hessong
Perry-Hessong is a Journal & Courier columnist and author of *Furrows and Hedgerows, My Reflections on Farm, Food and Family*. She is the former owner of Farmhouse Pies, where her recipes still delight customers.

- 2 slightly beaten eggs
- 2 cups solid pack pumpkin*
- 3/4 cup white sugar
- 1/2 Tablespoon cornstarch
- 1/2 teaspoon salt
- 3/4 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/8 teaspoon cloves
- 1 can evaporated milk

Combine the ingredients in the order above and pour into an unbaked pie shell. Bake at 425 degrees for 15 minutes. Lower the temperature to 350 degrees, and bake for another 45 minutes.

* Instead of buying canned pumpkin, Perry-Hessong makes her own pulp from pumpkins she grows in her garden. "I raise the pumpkins, bake them, take the pulp out, put the pulp through the food processor and use it to make the pie."

Pumpkin Chiffon Pie By Rosemary Perry-Hessong
This is a creamy pumpkin-flavored pie that is refrigerated instead of baked, using a graham cracker crust.

- 2 3/4 cups cold milk
- 2 packages (1.5 ounces) instant vanilla pudding mix
- 2 cups solid pack pumpkin
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves

Combine the milk and pudding mix in a mixing bowl and beat for one minute to produce a thick mixture. Add the pumpkin, cinnamon, ginger and cloves, and beat for another minute. Pour the mixture into a graham cracker crust. Cover the pie and refrigerate for 2 hours or until the pie is firm. If you like, top the pie with whipped cream and sprinkle more cinnamon on it.

Pumpkin Pie Perfection



Variations by Rosemary Perry-Hessong

Pumpkin Pie Schnapps

Add a drop (1 or 2 Tablespoons) of your favorite liquor or liqueur to the standard pumpkin pie recipe. Some popular choices are white or dark rum or Grand Marnier with orange marmalade or orange zest.

Pumpkin Pie Maple Sugar

Use granulated maple sugar in place of the 3/4 cup of white sugar in the standard recipe.

Apple Butter Pumpkin Pie

Substitute one cup of apple butter for one of the cups of pumpkin in the standard pumpkin pie recipe.

Sugar-Free Pumpkin Pie

Use a sugar substitute in place of the sugar in the standard pumpkin pie recipe. Hessong has used Splenda in her recipes.



This Pumpkin-Adorned Pie and Pumpkin Chocolate Chip Muffins were created by Debbie Townsend of Great Harvest Bread Co. in Lafayette



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Pumpkin Oh! from Great Harvest Bread Co.



Pumpkin Cheesecake Pie By Rosemary Perry-Hessong and Christie Soileau, owner/chef at Maize An American Grill and Maize Catering Group

The spices are the same as the standard pumpkin pie recipe. Use 1 cup of pumpkin puree and 1 (8 ounce) package of cream cheese. Soileau recommends using a graham cracker crust.

Pumpkin Tiramisu By Christie Soileau

"To me, the pumpkin pie was always so heavy and thick, so I developed this because it makes the pumpkin not as dense and a little more flavorful," Soileau says. The restaurant serves the dessert annually after Halloween and through the holidays.

Traditional tiramisu has layers of espresso-soaked sponge cake and mascarpone cheese. In the Pumpkin Tiramisu recipe, the mascarpone cheese is pumpkin flavored, explains Soileau, by whipping pumpkin filling with the cheese. Instead of espresso soaked sponge cake, use a rum-soaked cake, she advises.

Pumpkin-Adorned Pie By Debbie Townsend, pie maker, Great Harvest Bread Co.

Townsend makes a crown for the dessert with extra dough from the crust. As you are making your pie crust, save some pieces of dough. Townsend suggests using cookie cutters in the shapes of small leaves or other holiday decorations.

Fill your pie crust as normal. Along the rim of the pie plate, place the unbaked cookies. Bake the pie and the cookies together. To prevent the cookies and crust from browning too fast, place foil under the pie plate, and fold it up over the crust if it starts to get brown before the filling is done. "If you put a big sheet of foil under the pie plate and then fold it up around, it will take care of all of your edges," explains Townsend. ❄

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Tips&Toppings

Pie Crust Tips

- **Cold and quick** - Debbie Townsend, Great Harvest Bread Co.
For a tender and flaky crust, Townsend recommends keeping all of the ingredients for the crust cold, including using ice water mixed with flour. Make it quickly, she says. "If you let the dough get warm or work it too much, then you break the dough down, and the crust won't be as flaky."
- **Handle gingerly** - Tamara Scott, Farmhouse Pies
Touch the dough as little as possible, says Scott. "The more you touch it — and it doesn't matter what you touch it with, your fingers, a fork, a rolling pin — the more you touch it, the tougher the dough becomes."
- **Use shortening** - Christie Soileau, Maize An American Grill
Soileau uses her grandmother's recipe for a flaky crust, and that includes shortening. "Pie crust recipes that use butter or margarine are going to make heavier crusts," she explains.
- **Buy it refrigerated** - Debbie Townsend, Great Harvest Bread Co.
If you do not have time to make your own crust, Townsend recommends buying the crust from the grocery store's refrigerated section, not the frozen section.

"I had a friend who was a good pie maker, and through all of these years, I always thought she was making the crusts herself." When Townsend asked her friend about the crusts, she replied: "Oh, are you kidding, I never have time for that."

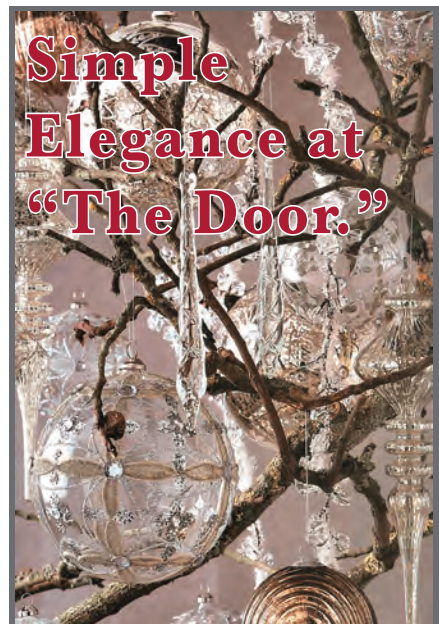
Pumpkin Pie Toppings

Rosemary Perry-Hessong, Tamara Scott and Christie Soileau

Add flavor, crunch and color by adding a topping to the pie:

- **Streusel** - Perry-Hessong makes streusel topping with oatmeal, brown sugar, butter, and a little flour. Make crumbs by using a fork or your fingers.
- **Pecan streusel** - add pecans to the streusel.
- **Chopped dates** - finely chop dates to top the pie
- **Brown sugar crumble**
- **Crushed pralines**
- **Mini marshmallows** - with the pie hot out of the oven, sprinkle a few cups of mini marshmallows on the pie; once they are melted, use the back of a teaspoon to spread them or leave them as is for a bubbly look.

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