

Pumpkin Pie with a Gingersnap Crust and Molasses-Whipped Cream

Serves 8

For the crust, I used Murray's gingersnap cookies and processed them to a fine crumb in my food processor fitted with a blade attachment. While you don't have to use Murray's gingersnaps, you will want to use a crisp gingersnap for this recipe; soft & chewy cookies won't yield the same results

For the crust:

1 1/2 cups gingersnap crumbs, about 30 small cookies

Generous pinch of salt

4 1/2 tablespoons melted unsalted butter

Special equipment: food processor with blade attachment to make crumbs, 1-(9-inch) pie plate

For the filling:

1 (15-ounce) can pure pumpkin (no added pie spices)

1 (14-ounce) can condensed milk

2 large eggs

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/2 teaspoon kosher salt

For the molasses whipped cream:

1 cup heavy cream

2 teaspoons granulated sugar

1 1/2 tablespoons molasses

Preheat the oven to 375 degrees F and place a rack in the center of the oven.

In a medium bowl, stir together the gingersnap crumbs, salt, and melted butter until well combined. Press the mixture evenly into the 9-inch pie plate covering the bottom and sides of the pie plate with a packed, 1/4-inch thick layer of crumbs. Set the prepared pie plate aside. **Note:** Don't grease your pie plate for this recipe. The butter used in the crust will keep it from sticking.

In a large bowl, whisk together the pumpkin, condensed milk, and eggs. Add the spices and salt and whisk until combined. Pour the filling into the prepared pie plate.

Bake for 45 minutes until just set. The middle of the pie may seem to be slightly undercooked, but that is okay. It will continue to cook as it cools. Remove the pie

This recipe came from Minced blog at www.mincedblog.com.

from the oven and place on a wire rack to cool. Let the pie cool for at least 30 minutes before serving.

While the pie cools, pour the cream into a metal bowl and beat with a hand-held mixer (or stand mixer) until the cream begins to thicken. Sprinkle the sugar over the cream and continue to beat until soft peaks form. Drizzle the molasses over the whipped cream and fold in gently with a rubber spatula. Don't over-mix as you want the whipped cream to have streaks of molasses. Serve a slice of pie with a generous dollop of molasses-whipped cream and enjoy!