

# PUMPKIN PIE with GRAHAM CRACKER CRUST and PEPITA-SAGE BRITTLE

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Saveur (Bang Bang Pie & Biscuits)  
Prepared at [Trailside](#)



*If you're going to go big, this is the pumpkin pie that stands above the rest.*

*Opt for real pumpkin (BTW, pumpkin pie purée in the can is usually not pumpkin...check it out ☺) and baking your own graham crackers for this crust is totally worth the effort – it pays off with a deeply concentrated molasses flavour.*

*You'll have lots of brittle left over – great for snacking – but be careful or you'll be visiting your dentist sooner than you thought.*

**CRUST:**

**4-1/4 ounces (3/4 cup) graham flour\* *see below for substitute***  
**1 teaspoon ground cinnamon**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon kosher salt**  
**6 tablespoons unsalted butter, room temperature**  
**2 ounces (1/4 cup) sugar**  
**1 tablespoon honey**  
**1-1/2 teaspoons molasses (not blackstrap)**  
**1-1/4 ounces (1/4 cup) all-purpose flour**

**FILLING and TOPPING:**

**1-1/2 pounds peeled and seeded sugar pumpkin or butternut squash,  
cut into 1/2-inch cubes**  
**1 tablespoon vegetable oil**  
**Kosher salt**  
**6 ounces (3/4 cup) packed light brown sugar**  
**2-1/2 teaspoons ground ginger**  
**1-1/2 teaspoons ground cinnamon**  
**1/4 teaspoon freshly grated nutmeg**  
**1/8 teaspoon ground cloves**  
**1-3/4 cup chilled heavy cream**  
**3/4 cup whole milk**  
**2 large eggs plus 1 large yolk**

***Pepita-Sage Brittle for garnish – see recipe.***

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**Preheat the oven to 350°.**

**On a rimmed baking sheet, toss the pumpkin with the oil.**

Season with salt and bake, tossing halfway through, until lightly caramelized and soft (*35 minutes*).

Scrape the pumpkin into a food processor and purée until smooth.

Reserve 1-1/4 cups of the purée for the pie and save the remaining purée for another use.

#### CRUST:

**Reduce the oven temperature to 325°.**

In a large bowl, whisk the graham flour with the cinnamon, baking soda and salt.

In another bowl, beat 3 tablespoons of butter, the sugar, honey and molasses with a hand mixer on medium speed until fluffy (*3 minutes*).

Add the dry ingredients and beat on **low speed** until just combined.

Press and spread the dough into a single 1/4-inch thick cracker on a parchment paper-lined baking sheet and bake until browned and set (*20 minutes*).

Transfer the baking sheet to a rack and let the cracker cool completely.

Crumble the cooled cracker into a food processor and pulse to form fine crumbs.

Melt the **remaining 3 tablespoons** of butter and pour it into the food processor along with the all-purpose flour.

Pulse until evenly combined.

Scrape the crumbs into a 9-inch pie pan and press the crumbs into the bottom and up the sides.

Bake the crust until lightly browned at the edges and set (*20 minutes*).

Transfer the crust to a rack and let it cool completely.

Meanwhile keep the oven heated to 325°.

#### **FILLING:**

In a large bowl, whisk the reserved pumpkin purée with the brown sugar, ginger, cinnamon, nutmeg and cloves until smooth.

Pour in 3/4 cup of the cream, the milk, eggs and yolks and whisk lightly until smooth.

Scrape the filling into the cooled crust and bake, rotating once halfway through, until set but slightly loose in the center (1 hour).

Transfer the pie to a rack and let it cool completely.

#### **SERVING:**

Pour the remaining cup of cream into a large bowl and whisk until soft peaks form.

Spread the whipped cream over the pie and sprinkle with the Pepita-Sage Brittle just before serving.

#### **\*SUBSTITUTE FOR GRAHAM FLOUR:**

*Makes 1 cup*

*Mix together:*

*2/3 cup white all-purpose flour*

*1/3 cup wheat bran*

*1-1/2 teaspoons wheat germ*