STEVe ARTeRbURN’S
“MOLASSES FOR THE MASsES”
FRESH PUMPKIN PIE RECIPE

Introduction: Advice, PSA
(Public Service Announcement.)

Before you make the filling, either use a bland and boring pre-made piecrust with the flavor of cardboard or make the butter pie crust I was taught to make.

The piecrust instructions can be found after the filling instructions because I have ADD and wrote them out last.

Pie Filling:

1. Go to the store of your choice as we see no reason to boycott any chain. Buy all the items listed below.

2. Buy two pumpkins about the size of bowling balls. Any larger and the skin tends to get too tough. Use the larger one to make jack-o’-lanterns but do not make scary or evil faces as that would be falling into the culture of “celebrating” Halloween rather than honoring the hard-working farmers who harvest this time of year. (Also do not go to the other extreme and carve Mary and Joseph in the Manger into the pumpkin as that is just too weird, we know of no one coming to Christ as a result of a manger-o’-lantern.)

3. Cut the pumpkins into 1-inch wide strips after you have scraped out any seeds and stringy stuff that produces the gag reflex in many.

4. Boil those strips until they are soft. About 20 minutes should do it. Take them out, let them cool and scrape out the soft flesh. Congratulations! Now you have what comes in the can, but it is fresh and makes all the difference in the world. Well, actually you need to be sure and smash that pumpkin down and get as much of the water out as possible. Linen cloth, paper towels and pressure work well to accomplish this dehydration of the pumpkin mash. (By the way, when you use canned pumpkin, well, I don’t want to squash your faith in your favorite brand, but most likely inside the can is squash rather than pumpkin. And anyways, who wants to eat a squash pie?)

5. Dump out a 15-ounce can of pumpkin and replace it with 15 ounces of this fresh mash or measure out 15 ounces and dump it in a large bowl with the stuff listed below.
The Stuff:

1 cup heavy cream
1/2 cup of dark brown sugar, smash down real tight
(Surprise) 3 tablespoons of molasses: if you don’t want to use molasses just do what the can tells you to do—but this is special!
Two large eggs (remove shells first)
1 1/2 teaspoons ground cinnamon
1/2 teaspoon nutmeg (not Meg)
1/4 teaspoon allspice
1/2 teaspoon salt

Now whip it, stir it, mix it up with a whisk, when it’s all nice and smooth, pour it in the crust.

P.S. About the piecrust…

Crust Recipe:

Of course, you can buy a frozen one already in the tin-thin pan but why would you?

Or you could roll one out into your own pie plate or pan or…

(Better) My mom taught me to bake real pies with real butter that are really flaky.

Here’s how to do it:
Find these things from somewhere:

1 1/4 cup all-purpose flour
1/4 teaspoon salt
1/2 cup butter
1/4 cup of ice-cold water

1. Dice butter into quarter inch cubes and put it back in the refrigerator and get it very cold—the colder the better.

2. In a huge bowl mix the flour and salt then put the butter in it. Use one or two sharp knives and cut the butter about 1000 times as you mix it with the flour and salt. It will become like a lot of big crumbs and that’s when you add the ice water a spoonful at a time as you form a nice ball of dough. Wrap that ball in plastic wrap and let it cool in the refrigerator for about four hours.

3. Take out of the refrigerator and roll it out.

4. Lay over a 9-inch pie pan and settle it in.

5. Cut off excess round the edges and create dents and hills along the edge.

6. Put it back in the refrigerator until you are ready to fill it with the filling.

7. Bake at 350°F for 55 to 65 minutes being sure the middle is firm and doesn’t jiggle too much.

8. Let it cool, eat some, then email me at SArterburn@newlife.com and tell me how great it was.