

Pumpkin-Cheesecake Pie with Gingersnap Crust

Serves 8

Ingredients

CRUST

6 ounces gingersnaps (about 23), broken into small pieces
3 tablespoons sugar
4 tablespoons unsalted butter, melted

FILLING

12 ounces cream cheese, room temperature
3/4 cup sugar
3/4 cup canned pumpkin puree (not pie filling)
1 large whole egg, plus 1 large egg yolk
1 tablespoon plus 1 1/2 teaspoons all-purpose flour
1/2 teaspoon coarse salt
3/4 teaspoon ground cinnamon
1/2 teaspoon ground ginger
Pinch of ground cloves

MERINGUE

3/4 cup sugar
3 large egg whites, room temperature

Crust: Preheat oven to 350 degrees. Pulse gingersnaps and sugar in a food processor until fine crumbs form. Add butter and pulse to combine. Press mixture evenly into bottom and up sides of a 9-inch pie dish. Freeze until firm, about 30 minutes.

Bake crust until golden in spots, about 15 minutes. With the bottom of a measuring cup, gently flatten bottom and sides of crust. Let cool completely on a wire rack. Reduce oven temperature to 325 degrees. Filling: Pulse cream cheese in food processor until smooth. Add sugar and pumpkin and process until smooth, occasionally scraping down sides of bowl. Add egg and yolk, flour, salt, cinnamon, ginger, and cloves; process until incorporated.

Pour filling into cooled shell and bake until custard is just set, about 33 minutes. Let cool completely on a wire rack, then refrigerate until cold and firm, at least 4 hours and up to overnight.

Meringue: Combine sugar and egg whites in a heatproof mixing bowl. Set bowl over (not in) a pan of simmering water, whisking until sugar dissolves and whites are warm. Remove from heat. Beat on high speed until thick, glossy stiff peaks form, about 6 minutes.

Transfer meringue to a pastry bag fitted with a large leaf tip (such as Ateco #115). Pipe leaves around border of chilled pie, releasing pressure to create tips. Holding a small kitchen torch at a 90-degree

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angle, 3 inches from surface of meringue, move flame back and forth over meringue until it starts to brown. (Or broil 6 to 8 inches from heat source, about 1 minute.) Serve immediately.

Credit: Martha Stewart Living