

## **Baked Whole Pumpkin or Colonial Baked Whole Pumpkin “Pie”**

Pumpkin Pie may have been at the original Thanksgiving in America, however it was not the pie we know it to be today. Early English settlers in North America hollowed out pumpkins, filled the shells with milk, honey, and spices to make a custard, then they roasted them whole in hot ashes. As a matter of fact pumpkin pie as we know it didn't appear in an American cookbook until the early 19th century. This dish was a favorite of George Washington.

1 pumpkin, 5 to 7 pounds	1/2 teaspoon nutmeg
6 whole eggs	1 teaspoon cinnamon
2 cups whipping cream	1/4 teaspoon ginger
1/2 cup brown sugar	2 tablespoons butter, in tiny cubes
1 tablespoon molasses	

Wash, dry and cut the lid off the pumpkin just as you would for a jack-o'-lantern. Remove the seeds and save for toasting later. In a mixing bowl, mix together the eggs, whipping cream, brown sugar, molasses, nutmeg, cinnamon and ginger; fill the pumpkin with the custard mixture and dot with the butter. Cover with the pumpkin lid and place pumpkin in a baking pan. Bake at 350 degrees for 1 1/2 to 2 hours, or until the mixture has set like custard.

Serve from the pumpkin at your table, scraping some of the meat from the pumpkin with each serving. Yield: 8 servings

Plus this is a great topping with the pumpkin/custard

### **Maple Cinnamon Whipped Cream**

1 cup heavy cream  
2 tablespoons maple syrup  
1/4 teaspoon ground cinnamon  
1/2 teaspoon vanilla extract  
1 tablespoon granulated sugar

Beat the cream on high speed until it begins to thicken and get slightly stiff. Add the maple syrup, sugar, vanilla extract and cinnamon to the cream. Continue whipping the cream until it forms stiff peaks. This maple cinnamon whipped cream recipe makes enough whipped cream to cover 1 pie or to serve with 6 to 8 desserts.

— *Vandetta Williams*