



Damariscotta Pumpkinfest & Regatta

October 5-14, 2013

PUMPKIN ICE BOX PIE

Submitted by: Emma Goltz, Damariscotta

Crust:

8 ounces broken gingersnap cookies
1/2 cup salted pistachio nuts
1 tablespoon light brown sugar, packed
1 tablespoon King Arthur whole-wheat flour
6 tablespoons unsalted butter, melted

Filling:

1 29-ounce can pumpkin puree
2 tablespoons water
2 envelopes unflavored gelatin
4 ounces cream cheese, softened
1 12-ounce can evaporated milk
1 1/2 cups packed light brown sugar
1 teaspoon cinnamon
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon ginger
Dash ground cloves

Whipped cream and chopped pistachio nuts, for serving (optional)

Preheat oven to 325 degrees.

In a food processor, combine gingersnaps and pistachios. Cover and process with on/off pulses until ground. Add brown sugar, cover and process just until combined. With processor running, slowly add melted butter in a thin, steady stream. Press mixture onto the bottom of a 13- by 9- by 2-inch baking pan. Bake for 10 to 12 minutes or until set and starting to brown. Cool completely.

Meanwhile, in a small bowl sprinkle gelatin over the water; do not stir. Let stand for 5 minutes. In a large mixing bowl, beat pumpkin puree and cream cheese with an electric mixer on medium speed until smooth. In a small saucepan, combine evaporated milk, brown sugar, cinnamon, salt, nutmeg, ginger and cloves. Bring to simmering over medium-high heat. Add gelatin mixture, stirring until gelatin is dissolved.

Gradually pour milk mixture into pumpkin mixture, beating until smooth. Pour pumpkin mixture over crust. Cover and chill for at least 6 hours. To serve, cut into squares and top with whipped cream and chopped pistachio nuts.