



THE
KERBER'S
 FARM
 COOKBOOK



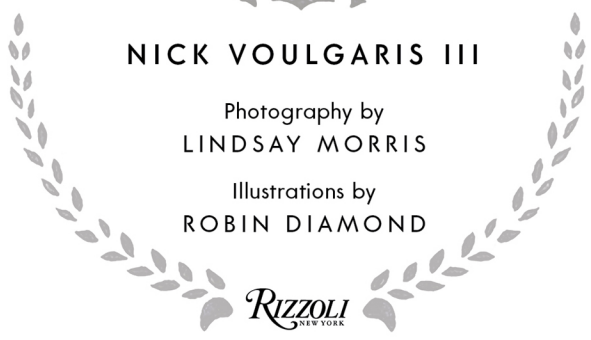
A Year's Worth of Seasonal
 Country Cooking



NICK VOULGARIS III

Photography by
 LINDSAY MORRIS

Illustrations by
 ROBIN DIAMOND



RIZZOLI
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Pumpkin Pie

{ MAKES ONE 9-INCH PIE }

Synonymous with harvest time and cooler temperatures, pumpkin pie possesses the wonderful flavor profile we have become accustomed to in the fall season. The Kerber's version has a rich shortbread crust and all of the classic spices, including cinnamon, nutmeg, ginger, and cloves.



FOR THE CRUST:

8 tablespoons (1 stick)
unsalted butter, softened
¼ cup powdered sugar
1 cup all-purpose flour

FOR THE FILLING:

1 (15-ounce) can pumpkin
2 eggs
¾ cup granulated sugar
¼ cup light brown sugar
1 teaspoon salt
2 teaspoons ground
cinnamon
½ teaspoon ground
ginger
1 pinch ground nutmeg
1 pinch ground cloves
½ cup whole milk
¼ cup sweetened
condensed milk

FOR THE TOPPING:

2 cups whipped cream
(see opposite page)
Ground cinnamon,
for garnish

Preheat the oven to 350°F.

To make the shortbread crust, combine the butter and sugar in a stand mixer fitted with a paddle attachment. Mix on medium speed until fluffy. Reduce the mixer speed to medium-low, add the flour, and mix until all of the flour is combined.

On a lightly floured surface, roll the dough into a 10-inch circle. Gently lift the dough and place it in a 9-inch pie plate, trimming any excess dough hanging over the edges. Prick the dough all over with a fork to prevent excessive puffing. Place on a baking sheet and bake for 20 minutes until lightly golden. While the shortbread is baking, you can prepare the filling.

To make the filling, add the pumpkin and eggs to a medium bowl and whisk together. Add the sugars, salt, cinnamon, ginger, nutmeg, and cloves. Mix well. Add the milks and mix well again.

Once the shortbread is baked, add the filling to the hot crust and place it back in the oven. Bake for 40 to 45 minutes, until a knife inserted in the center comes out clean.

Let the pie cool to room temperature. Use a piping bag to decorate with whipped cream and, if desired, garnish with a few sprinkles of ground cinnamon.



Whipped Cream

Makes 1½ to 2 cups

Place all of the ingredients in a stand mixer fitted with a whisk attachment. Mix on high speed for approximately 1 minute, until stiff peaks form. Take care not to overbeat; watch the mixer closely.

Use the whipped cream immediately or place in the fridge for later use. (Tip: Place the whisk and bowl in the freezer for 20 minutes before starting.)

1 cup cold heavy cream
2 tablespoons light brown sugar
½ teaspoon vanilla extract