

This is a very different pumpkin pie than what is served at a modern Thanksgiving dinner. Modern pumpkin pie is a pie shell filled with a pumpkin custard, while this delicious period pie is more of a layered fruit pie.

This recipe for “pumpion” pie is from *The Queene-like Closet or Rich Cabinet: Stored with All Manner of Rare Recipes for Preserving, Candying, and Cookery-Very Pleasant and Beneficial to All Ingenious Persons of the Female Sex* by Hannah Wolley. And though this early cookbook was printed in London in 1672, it was still greatly used throughout the American Colonies.

The original recipe states: “To make a Pumpion Pie: take a Pumpion, pare it, and cut it in thin slices, dip it in beaten Eggs and Herbs shred small, and fry it till it be enough, then lay it into a Pie with Butter, Raisins, Currans, Sugar, and Sack, and in the bottom some sharp Apples; when it is baked, butter it and serve it in.”

Pumpkin Pie

Ingredients

- 1 Sugar or Pie Pumpkin
- 2 Sharp Apples (ex. Granny Smith)
- 3 Eggs beaten
- 2 Handfuls of fresh herbs: Rosemary, Parsley, and Thyme are good choices
- 6 Tablespoons (85g) Salted Butter
- 1/3 Cup (50g) Raisins
- 1/3 Cup (50g) Currants
- 1/2 Cup (100g) Sugar
- 1/4 Cup (60ml) Sherry or Sack
- Lard or Vegetable Oil for frying (optional)
- 1 Nine-Inch Pie Crust

Preheat the oven to 425°F (220°C) and line a pie dish with your pie dough. Peel the pumpkin, then remove the stem and seeds, and quarter it. Slice each piece into thin slices, about 1/4 inch thick. Repeat this process with the apples. Put 2 tablespoons of the butter into a frying pan and set over medium heat. Note that depending on the amount of pumpkin you fry, you may require more butter; you can also use lard or vegetable oil. Then mix the herbs into the beaten eggs and dip the pumpkin slices into the egg, coating them lightly. Then place them into the frying pan and fry for 10 minutes, or until the pumpkin is quite soft. Depending on

the size of your pumpkin, you may need to do this in several batches. The pumpkin should not be more than 3 layers thick in the pan. While the pumpkin fries, line the bottom of your pie crust with the apples. Once the pumpkin is cooked, place it in a bowl with 2 tablespoons of the butter, along with the raisins, currants, sugar, and the sherry or sack. Mix everything together and pour over the apples, smoothing the top. Bake for 20 minutes at 425°F (220°C), then reduce heat to 375°F (190°C) and bake 40-50 minutes longer, or until the top of the pie is bubbling. Remove from the oven and set on a wire rack. Scatter the 2 remaining tablespoons of butter on the top of the pie and allow to melt in. Cool completely before slicing.