

Pumpkin Pie

Ingredients

1 1/4 c Flour
1 t Salt
1/2 T Sugar
8 T Butter (chilled and cut into
1/4-inch pats)
1/4 c Ice Water
8 oz Pumpkin Puree (1 cup)
1/2 c Dark Brown Sugar
1 t Ground Ginger
1 t Ground Cinnamon
1/2 t Ground Nutmeg
1/4 t Ground Cloves
1/3 c Heavy Cream
1/3 c Milk
2 Eggs

Instructions

- 1.For the crust: Fill a measuring cup with water, and drop in a few ice cubes; set it aside. Dice one stick of butter into 1/2-inch pieces and place into the freezer.
- 2.In a food processor add flour, sugar, and 1/2 teaspoon salt. Pulse four times to mix. Sprinkle the butter cubes over the flour and pulse 12 times until butter pieces are the size of tiny peas. Turn on food processor and add 1/4 cup of ice water through the feeding tube.
- 3.Once water has been incorporated, dump mixture into a large bowl and form a disk. Place disk on a large piece of plastic wrap. Let the dough chill in the fridge for at least two hours or overnight before rolling it out.
- 4.Sprinkle surface with flour, remove dough from

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wrapping and place disk in center; dust top with flour. Roll dough in all directions, until it is 13 inches in diameter and just under 1/8-inch thick.

5. Place dough on pie pan measuring 9-inches across, with excess dough draped over pan lip. With one hand, pick up edges of dough; use index finger of other hand to press dough around pan bottom. Use your fingertips to press dough against pan walls. Trim dough overhanging the pan to an even 1/2-inch all around.

6. Tuck overhanging dough back under itself so folded edge is flush with edge of pan lip. Press double layer of dough with your fingers to seal, then bend up at a 90-degree angle and flute by pressing thumb and index finger about 1/2-inch

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apart against outside edge of dough, then using index finger of other hand to poke a dent through the space. Repeat procedure all the way around.

7.Refrigerate crust for 20 minutes to firm crust.

Using a fork prick dough all along the sides and the bottom. Flatten a 12-inch square of aluminum foil inside crust, pressing it flush against corners, sides, and over rim. Add pie weights on top of the foil. Chill shell for at least 30 minutes (preferably an hour or more), to allow dough to relax.

8.Adjust an oven rack to lowest position, and heat oven to 400 degrees. Bake 15 minutes. Remove foil and beans then bake shell for 8 to 10 minutes longer, or until interior just begins to color.

9.For filling, process pumpkin, brown sugar,

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ginger, cinnamon, nutmeg, cloves, and 1/2 teaspoon salt in a food processor for 1 minute. Transfer pumpkin mixture to a small pot; bring it to a sputtering simmer over medium-high heat. Cook pumpkin, stirring constantly, until thick and shiny, about 5 minutes. Whisk heavy cream and milk into pumpkin and bring to a bare simmer. Process eggs in food processor until whites and yolks are mixed, about 5 seconds. With motor running, slowly pour about half of hot pumpkin mixture through feed tube. Stop machine and scrape in remaining pumpkin. Process 30 seconds longer.

10. Immediately pour warm filling into hot pie shell. Decrease temperature to 350 degrees. Bake until filling is puffed, dry-looking, and lightly cracked around edges, and center wiggles like

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gelatin when pie is gently shaken, about 30 minutes. Cool on a wire rack for at least 1 hour. Serve with whipped cream.