

PUMPKIN PIE

Serving Size: 2 pies

PIE DOUGH INGREDIENTS

- 2 ½ cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 cup (2 sticks) unsalted butter, cold & cubed
- 1 cup ice water



METHOD

1. In the bowl of a food processor, combine flour, salt, and sugar. Add butter, and process until the mixture resembles coarse meal, 8 to 10 seconds.
2. With machine running, add ice water in a slow, steady stream through the feed tube. Pulse until the dough holds together without being wet or sticky, be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
3. Divide dough into two equal balls, Flatten each ball into a disc and wrap in plastic. Transfer to the refrigerator and chill at least one hour.
4. Roll dough and press into a 9 in. pie pans. Crimp edges.



PUMPKIN PIE FILLING INGREDIENTS

- 5 whole eggs
- 2 cups light brown sugar
- 6 ounces light corn syrup
- 4 cups heavy whipping cream
- 32 ounces roasted pumpkin puree or canned pumpkin
- 1 teaspoon ground cinnamon
- ½ tablespoon pumpkin pie spice
- ½ teaspoon powdered ginger
- 2 teaspoon pure vanilla extract
- Pinch of iodized salt

METHOD

1. Combine all ingredients and blend with a hand mixer until well combined.
2. Pour into 2 prepared 9 inch pie shells.
3. Bake at 350° F for 30-35 minutes or until the filling sets.
4. Serve at room temperature with fresh sweetened whipped cream and chopped pecans.

