

Pumpkin Pie

Yield: One (9-inch) Pie

Crust Ingredients:

1 ¼ cups all-purpose flour
½ teaspoon kosher salt
½ cup (1 stick) unsalted butter, SUPER COLD
¼ cup ice-cold water

Pie Filling Ingredients:

1 (15-ounce can) pure pumpkin puree
1 (14-ounce can) sweetened-condensed milk
2 large eggs, beaten
1 teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground nutmeg
½ teaspoon kosher salt

Maple Cream Ingredients:

1 cup heavy whipping cream
3 tablespoons, pure maple syrup
¼ teaspoon pumpkin pie spice
½ teaspoon pure vanilla extract



- Step 1:** **Make the pie dough:** Cut butter into small cubes (careful to keep butter cold). Using a food processor, pulse together flour and salt. Add butter cubes and pulse until pieces are covered in flour and are the size of green peas. With the machine running slowly stream in the cold water. You may not need the full ¼ cup (or you may need to add more water – only 1 teaspoon at a time). As soon as the dough comes together in a ball turn the machine off and wrap dough in a piece of parchment paper and refrigerate for at least 2 hours before rolling out.
- Step 2:** **Pre-heat oven to 425°F.** Roll out dough into a circle (using a little flour on your counter if necessary – or on top of a piece of parchment paper). Put the pie tin upside down on the center of the dough circle and invert dough into pan. Press dough into pan and trim excess dough from edges. Set aside.
- Step 3:** **Make the filling:** In a medium-size bowl whisk together eggs, pumpkin, sweetened condensed milk, spices and salt until smooth. Pour into the prepared pie crust. Put pie onto a baking sheet pan and bake it the oven for 15 minutes before lowering the temperature to 325°F and continue to bake for another 30 – 40 minutes (or until a knife comes out clean when inserted in the center).
- Step 4:** **Make the cream:** Using a clean bowl and whisk attachment of a stand mixer, beat together cold heavy whipping cream, maple syrup, vanilla and pumpkin pie spice until soft peaks form.