



## Pumpkin Pie With Leafy Cutouts

Makes one 9" pie

Pumpkin pie is an autumn must make, but it doesn't have to be plain or boring. We think we've improved the classic pumpkin pie by presenting it with an artful embellishment of fall leaves and acorn cutouts. Top each delicious slice of pie with a dollop of cinnamon-spiked whipped cream. We think you'll love this festive version of pumpkin pie as much as we do!

### ***Pâte Brisée Crust Ingredients:***

2-1/2 cups all-purpose flour (plus, extra for dusting)  
 1 tablespoon sugar  
 1-1/2 teaspoons Kosher salt  
 1 cup unsalted butter (2 sticks), well chilled  
 4-6 tablespoons ice water

1 teaspoon cinnamon  
 1/2 teaspoon ground ginger  
 1/4 teaspoon allspice  
 1/4 teaspoon ground nutmeg  
 1/8 teaspoon ground cloves  
 1/8 teaspoon finely ground black pepper  
 1/2 teaspoon Kosher salt  
 1 tablespoon vanilla extract

### ***Pumpkin Filling Ingredients:***

1/2 cup sugar  
 1/4 cup light brown sugar  
 3 eggs  
 1 can (15 oz.) pumpkin puree  
 1 cup heavy cream  
 1/2 cup milk

### ***Cinnamon-spiced Whipped Cream Ingredients:***

1 cup heavy cream  
 1/4 cup powdered sugar  
 1 teaspoon vanilla extract  
 1/8 teaspoon cinnamon

### ***Directions:***

#### ***Prepare the Crust:***

The crust may be mixed by hand or with a food processor. Choose your preferred method, then continue forming the crust at Step 7.

#### ***Mixing by Hand:***

- 1a. Mix the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.
- 2a. Cut the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together as you cut. Chill the cut butter cubes for 15 minutes.
- 3a. Prepare the ice water by filling a small bowl with ice cubes and adding water. Stir until the water is well chilled.
- 4a. Place the butter cubes in the flour mixture. Using a simple pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining.
- 5a. Add 2 tablespoons of the ice water by sprinkling on top of the flour/butter mixture. With a fork, gently toss the mixture. Continue adding ice water one tablespoon at a time tossing after each addition until a rough ball of dough forms. (Avoid adding too much water.)
- 6a. Flatten the dough ball into a disk about a half-inch thick, and wrap in plastic wrap.

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#### ***Mixing with a Food Processor:***

- 1b. Place the flour, sugar, and salt in the bowl of the food processor. Pulse a few times to evenly distribute.
- 2b. Cut the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together. Chill the cut butter cubes for 15 minutes.
- 3b. Prepare the ice water by filling a small bowl with ice cubes and adding water. Stir until the water is well-chilled.
- 4b. Place the butter cubes in the food processor with the flour mixture. Pulse 4-5 times to cut the butter into the flour. The flour-butter mixture will be coarse with some pea-sized pieces of butter remaining.
- 5b. Add 2 tablespoons of the ice water by sprinkling on top of the flour and butter mixture. Pulse 2-3 times. Continue adding ice water by the tablespoon pulsing after each addition until a rough dough is formed. Test the dough by pinching together – if it holds together, enough water has been added. If it crumbles apart, add another tablespoon of water. (Avoid adding too much water or pulsing too much.)
- 6a. Remove the dough from the work bowl gathering it into a rough ball. Flatten the dough ball into a disk about a half-inch in thickness and wrap in plastic wrap.
7. Roll the crust into a 12-inch circle and line a 9-inch pie plate, trim off excess dough and crimp the pie's edge.
8. Roll out the remaining dough scraps to 1/8" thickness. Cut leaf shapes with various cookie cutters. Add details to the leaves with a sharp knife. Brush the leaves with an egg wash made from 1 beaten egg. Place the leaves on a baking sheet, and chill until ready to bake.

#### ***Prepare the Pumpkin Filling:***

9. Whisk together the sugars and eggs. Add the puree, whisk again. Add the cream, milk, spices, salt, and vanilla extract. Mix well.
10. Bake the Pie: Preheat the oven to 400°F. When the oven is preheated, pour the filling into the ready crust.
11. Bake for 45-50 minutes (if the crust edges are browning too rapidly, protect the outer edge with a pie shield.) The center will be slightly wobbly, but will continue to set and thicken as it cools.
12. While the pie cools completely (2-3 hours), bake the decorative leaves. Bake for 5-10 minutes, checking often so that the leaves don't become too brown and over-baked.
13. Once the pie has cooled and the pumpkin has set in the middle, place the baked leaves around the edges of the pie for a festive presentation.

#### ***Prepare the Cinnamon-spiced Whipped Cream:***

14. Just prior to serving, prepare the whipped cream. Mix together the cream, powdered sugar, vanilla extract, and cinnamon in a small bowl. Stir to dissolve the sugar, then whip the cream to soft peaks.
15. Cut pie slices with a serrated knife, add a dollop of whipped cream, serve and enjoy!