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Pumpkin Pie with Cinnamon Whipped Cream

Courtesy of Chef Dana Calicchio

When it is Pumpkin Season, this is what we crave.

You can make the pie crust in a Bowl or use a Food Processor. It is Your Choice. Either way works well.

INGREDIENTS for crust:

1 ½ TBS Corn Starch

2 ½ cups flour

1/8 cup sugar

1 tsp salt

2 ½ sticks cold unsalted butter, (you will grate it)

4 TBS Sour Cream

3 to 6 TBS cold water as needed

DIRECTIONS:

Bowl Method: Place in a large bowl Corn Starch, Flour, Sugar, Salt. Mix with a Whisk well.

Grate the butter with the course end to shred the butter on top of flour mixture.

Mix the butter and flour mixture well.

Add the Sour Cream and mix with 3 TBS ice cold water.

Mix well and form into a ball squeezing mixture. If the dough isn't forming, add another Tablespoon of water or more until it comes together.

Make dough into a disc and wrap in plastic

Place in fridge and let rest for 20 to 30 minutes.

Preheat oven to 350°

Food Processor Method: Add all the ingredients in food processor EXCEPT COLD WATER.

Pulse 3 times to mix. Then add the 3 TBS water and Pulse until ball forms. If dough is too dry add another tablespoon of water until it all comes together.

Remove dough and shape into a disc and wrap in plastic wrap to chill for 20 minutes or more.

PUMPKIN PIE CON'T

INGREDIENTS for filling:

2 ½ cups pumpkin puree

¾ cup light brown sugar

½ cup cane sugar

1 TBS flour

1 tsp salt

1 TBS Cinnamon

1 tsp ground ginger

1 tsp ground nutmeg

2 whole eggs and 2 egg yolks

1 cup heavy cream

1 TBS vanilla

3 TBS Bourbon

DIRECTIONS:

Add all the ingredients in a Large bowl and mix well with a wire whisk.

Roll out dough to ¼ inch thick.

Place in pie dish, and form around edges, folding crust under and then pinch top edge,

Pour filling into crust.

Place on a baking pan and put in Preheated oven at 350°

Bake for 1 hour or until center doesn't jiggle.

If crust starts browning to much, cover edges with aluminum foil.

Let Pie cool then place pie in refrigerator till ready to serve.

Cinnamon Whipped Cream

INGREDIENTS:

2 Cups Heavy Whipping Cream

½ Cup 10X Powdered Sugar

1 teaspoon ground cinnamon

1 tsp vanilla extract

Place all the ingredients in a large bowl or mixer bowl. Beat with mixer until firm peaks.

Place in pastry bag with a decorative tip and decorate pie with whipped cream.

Serve and enjoy!