

MORTON & BASSETT SPICES®

Cardamom Pumpkin Pie



- ½ cup granulated sugar
- ⅓ cup dark brown sugar
- ½ teaspoon Morton & Bassett Cardamom (split the pods and grind the seeds into a powder)
- 1 teaspoon Morton & Bassett Ground Cinnamon
- 1 teaspoon Morton & Bassett Ground Ginger
- 2 eggs
- ¼ teaspoon salt
- 1 (15 oz.) can pumpkin puree
- 1 cup heavy cream

CRUST

- ½ cup very cold butter, cut into small pieces
- 1 ½ cups flour
- ½ teaspoon salt
- 5 tablespoons ice water

In a medium bowl, add all the crust ingredients. Using a pastry cutter, or two knives, cut the butter until it is incorporated into the flour and in small pebble-sized pieces. Add the ice water (and another 2 tablespoons if needed) to the flour and butter mixture and using your hands, form a dough ball. Cover tightly with plastic and refrigerate for 30 minutes.

Preheat the oven to 425F. In a mixing bowl, add eggs, sugars and spices and whisk together. Then add pumpkin puree, and heavy cream and stir to combine.

Roll out pie crust and place into the bottom of a pie dish. Pour pie filling into the crust and bake at 425F for 15 minutes. Then reduce the oven temperature to 350F and bake for 50-60 minutes more. You may need to add foil or a crust protector around the top of the pie to avoid overcooking the crust. Let sit for 10-15 minutes until cooled slightly and serve immediately.



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