



IMPOSSIBLY PERFECT PUMPKIN PIE

The perfectly spiced pumpkin flavor with the buttery, flaky crust makes for a mouthwatering fall dessert.

INGREDIENTS

Prep Time: 30 minutes

Cook Time: 1 hour and 45 minutes

Yield: 8

CRUST:

1-1/2 cups all-purpose flour

1 tablespoon sugar

1/2 teaspoon salt

1/8 teaspoon baking powder

6 tablespoons cold unsalted butter, sliced

3 tablespoons cold vegetable shortening,
in 4 pieces

4 tablespoons ice cold water

PIE FILLING:

2 cups pumpkin puree

1 (14 oz.) can sweetened condensed milk

2 large eggs

1 tsp. ground cinnamon

1/2 tsp. ground ginger

1/2 tsp. ground nutmeg

1/2 tsp. salt

DIRECTIONS

1. In a food processor, pulse the flour, sugar, salt, and baking powder. Add the butter and shortening pieces and combine until substance is coarse and clumpy. Adding the cold water one tablespoon at a time, pulse until just combined and dough is crumbly. The dough should be very crumbly and not stick together. Dump crumbly dough on a disinfected countertop. Form a ball with the crumbly dough and pat down until the dough is approximately 5" in diameter. The edges will crack, and that's okay. Wrap it in plastic and refrigerate for 45 minutes.

2. Lightly cover your countertop with a thin layer of flour. Remove dough from refrigerator and place on countertop. Knead the dough slightly, but don't warm it up too much. Smooth the cracked edges. Roll the dough and add additional flour, if necessary, on top. Place the dough in a 9-inch deep dish pie pan, pressing down slightly to form to pan. Don't stretch the dough or it will crack. If it does tear, just gently patch it up with your fingers. Trim the edges so that there is 1/2 inch tipping off the edge of the pan. Fold the edges underneath the lip of the pan. Crimp the rim with your fingers. Freeze the crust and pan for 15 minutes.

3. Preheat the oven to 375 degrees. Removing the pie crust from the freezer, and placing on a baking sheet, cover the crust with parchment paper. Place pie weights (dried beans will work too) in the covered pie, about halfway. Place in oven and bake for 20 minutes. After 20 minutes, remove pie weights and parchment paper. Making a little tent out of tin foil, place tin foil on edges of pie to prevent edges from burning. Bake for another 20 minutes. The crust should be golden color. The bottom of the pie crust may puff up a little bit; don't worry. Just slightly press down with a spatula careful not to puncture the crust.

4. Turn down the oven temperature to 325 degrees.

5. For the filling, whisk together all the ingredients in a medium sized bowl. Pour the mixture into the baked pie crust. Bake for 50-60 minutes - until pie is barely set. The edges should be slightly dry and the center wobbly when moved. Using your oven light, check on the pie frequently as it cooks. If the edges start to brown, put your little tin foil tents back on the edges.

6. Leaving the pie on the baking sheet, allow it to cool to at least room temperature