

Classic Pumpkin Pie



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Recipe by: Laura Vitale

Makes 2 pies

Prep Time: 25 minutes

Cook Time: 1 hours 10 minutes

Ingredients

For the crust:

- __ 3 cups of All Purpose Flour
- __ 1/2 tsp of Salt
- __ 2-1/2 sticks (20 Tbsp) of Unsalted Butter, cold and cut into pieces
- __ Ice Water
- __

For the Filling:

- __ 29oz can of Pure Pumpkin Puree
- __ 6 Egg Yolks
- __ 2 Whole Eggs
- __ 1 cup of Packed Brown Sugar
- __ 1/2 cup of Granulated Sugar
- __ 2 Tbsp of Cornstarch
- __ 2 Tbsp of Pumpkin Pie Spice
- __ 1/2 tsp of Salt
- __ 2 tsp of Vanilla Extract
- __ 1 cup of Heavy Cream
- __ 1-1/4 cups of Evaporated Milk
- __

1) To make the crust, add the flour, salt and butter in a food processor, pulse until the butter is evenly distributed then slowly start adding ice water while pulsing until a dough forms.

2) Divide the dough in half, form into a disk, wrap with plastic wrap and refrigerate for an hour.

3) Preheat your oven to 350 degrees, grease 2 " deep pie plates and set aside.

4) Roll each disk into about a 14" circle, place into your prepared pan, fit gently into the pie plate, trim off excess and crimp edges, repeat on the second one.

5) Lay a piece of foil or parchment paper in each crust, fill with dry beans or pie weights, place pies in the oven to blind bake for 10 minutes, meanwhile, make the filling.

5) In a large bowl, whisk together all the ingredients for the filling, divide the mixture among the two pies, place in the oven to bake for an hour.

6) Allow the pies to cool at room temperature, then place in the fridge to cool completely, top with whipped cream before serving!

