

# Pumpkin Pie with Maple Whipped Cream

Serves 1 | Active Time: 1 hour | Total Time: 3 hours 45 minutes

*Swick*

## Chef's Notes

Break the tradition of having raw dough in your pumpkin pie by fully blind-baking the crust.

## Making the Dough

To start the dough, cut the butter and shortening into small cubes. Transfer to the freezer for about 20 minutes to harden.

Place the flours, sugar, salt and baking powder into the bowl of a food processor and pulse to combine. Then whisk the egg yolk, vinegar, and water together in a separate bowl. Add the ice cubes, just before you're ready to make the dough, and let it sit for a few minutes to get really cold.

Once the butter and shortening are firm, add half to the flour mixture and pulse on and off for about 45 seconds. Add the rest of the butter/shortening and pulse only 6 or 7 times. Don't over-mix at this stage. The bigger pieces of fat give the crust its flaky texture.

Place the mixture into a bowl and add about 3 tablespoons of the egg mixture. Stir gently with a fork. Add just enough liquid until the dough just holds together. You will likely have liquid leftover.

Gather and press the dough together and place onto the countertop. Shape into a round, wrap with plastic, and chill in the refrigerator for about 30 minutes.

To roll out the dough, flour the counter and dough. Gently roll and turn the dough. Roll the dough out until it's about an inch or so larger than a 9" pie plate.

Transfer the dough to the pie plate and trim the edges, if needed, leaving about an inch overhang. Fold the dough underneath itself along the edges and then crimp the sides. Once done, poke holes in the bottom and sides with a fork. Chill in the freezer for at least 30 minutes.

## Step 1: Making the Dough

- 5 tbsp unsalted butter
- 4 tbsp shortening
- 3/4 cup all-purpose flour
- 3/4 cup cake flour
- 1 tbsp sugar
- 1/2 tsp table salt
- 1/8 tsp baking powder
- 1 large egg yolk
- 2 tsp distilled white vinegar
- 1/2 cup cold water
- 3 ice cubes

## Baking the Crust

To bake the crust, preheat your oven to 325°F.

Cut out a large round of parchment and place it over the dough. Fill with beans or pie weights. Bake for about 35 minutes, or until the crust starts to set around the edges. Remove the beans and return the crust to the oven for about 20 to 25 minutes.

Once the crust is cooked through and slightly golden, remove it from the oven and set aside, while you make the filling.

## Step 2: Baking the Crust

## Making the Filling and Baking

To make the filling, place the pumpkin puree, condensed milk, cream, ground spices, salt, and fresh nutmeg in a medium pot. Whisk and bring to a gentle simmer over low heat.

In a separate bowl, whisk the eggs. Secure the bowl on the counter top with a wet cloth. Temper the eggs by slowly pouring in the pumpkin mixture. Once everything is combined, pour the filling into the crust. Bake for about 40 to 45 minutes, checking the pie after about 35 minutes. If the center jiggles, return the pie to the oven. When done, the edge of the pie should look set, but the center should still have a bit of move to it. Remove from the oven and let cool completely.

### **Step 3: Making the Filling and Baking**

- 1 can solid pumpkin purée (15 oz)
- 1 can sweetened condensed milk (300 ml)
- 1/4 cup heavy cream
- 3/4 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground cloves
- 1/8 tsp ground allspice
- 1/2 tsp table salt
- 1/4 tsp freshly grated nutmeg
- 2 whole, large eggs
- 1 large egg yolk

### **Making the Whip Cream and Serving**

To make the whip cream, it is best if the cream and the tools are cold. Place the cream in to a stainless-steel bowl and transfer to the refrigerator, along with your whisk.

Whip the chilled cream just a bit before adding the maple syrup. Continue to whisk until you reach soft peaks.

Slice the pie, serve with a dollop of maple-whipped cream and enjoy.

### **Step 4: Making the Whip Cream and Serving**

- 1 1/2 cups heavy cream
- 1 tbsp maple syrup