

## MY PERFECT Pumpkin Pie

### For the pie crust

- 2 cups all-purpose flour
- 3 tablespoons super-fine granulated sugar
- 1 teaspoon sea salt
- 1/2 teaspoon cinnamon
- 5 ounces unsalted COLD butter (small pieces)
- 5 to 6 tablespoons cold iced water

### For the pie filling

- 1 15-ounce can packed pumpkin
- 1 cup super-fine granulated sugar
- 1 cup half & half
- 1 teaspoon vanilla extract
- 2 tablespoons honey, orange blossom
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon sea salt
- 1/4 teaspoon allspice
- 2 eggs, lightly beaten separately

### To make the pie crust:

NOTE: I usually make a double batch so I always have EXTRA for decorative accents

Combine flour through cinnamon in work bowl of food processor, run for 30 seconds to combine.

Pulse in COLD butter a little at a time until a crumbly meal is produced.

Pulse in cold (ice) water a tablespoon at a time until it comes away from the sides of the work bowl forming a ball, then STOP immediately. Chill ball 10 minutes.

Cut dough and roll out to size depending on size of the pie pan: use 1/2 for an 8-inch pan, 2/3 for a 10 inch or whole for 12 inch pan. Reserve the remainder for another use or roll out in sugar and bake as decorative accents to place on the pie after baking.

Roll out the main dough on parchment paper into a disc 1 to 2 inches wider than the pie pan. Grease the pan, sprinkle a little sugar on bottom of the pan and then invert the dough into it. Crimp and shape edge then Chill for 15 minutes.

Line crust with parchment and baking beans to blind bake on 400 degrees F for 10 minutes. Apply egg wash of egg and vanilla extract then pour in the filling.

### To make the pie filling:

Stir to combine all ingredients without incorporating air. If using a whisk, use a thick wire whisk and stir slowly. Apply vanilla and egg wash on crust with pastry brush, then add pie filling. Bake for 75 to 90 minutes at 350 degrees F, until center doesn't jiggle and a skewer poked into center comes out clean. Cool at least 30 minutes prior to serving. Pair with ice cream of choice or freshly whipped cream.