



Pumpkin Pie

From Food Network Kitchens



Dough

1 1/4 cups all purpose flour
2 teaspoons sugar
1/8 teaspoon salt
1/2 cup cold butter (1 stick), diced
1 large egg, lightly beaten
Flour for rolling the dough

Filling

One 15-ounce can unsweetened pure pumpkin puree (about 2 cups)
3/4 cup packed light brown sugar
3 eggs, lightly beaten
1 1/4 cups half-and-half
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/4 teaspoon freshly ground nutmeg

Make the dough by hand. In a medium bowl, whisk together the flour, sugar, and salt. Using your fingers, work the butter into the dry ingredients until it resembles yellow corn meal mixed with bean-sized bits of butter. (If the flour/butter mixture gets warm, refrigerate it for 10 minutes before proceeding.) Add the egg and stir the dough together with a fork or by hand in the bowl. If the dough is dry, sprinkle up to a tablespoon more of cold water over the mixture.

Alternatively, make the dough in a food processor. With the machine fitted with the metal blade, pulse the flour, sugar, and salt until combined. Add the butter and pulse until it resembles yellow corn meal mixed with bean-sized bits of butter, about 10 times. Add the egg and pulse 1 to 2 times; don't let the dough form into a ball in the machine. (If the dough is very dry add up to a tablespoon more of cold water.) Remove the bowl from the machine, remove the blade, and bring the dough together by hand.

Form the dough into a disk, wrap with plastic wrap, and refrigerate until thoroughly chilled, at least 1 hour.

On a lightly floured surface, roll the dough with a rolling pin into a 12-inch circle about 1/8-inch thick. Transfer the dough to a 9-inch pie pan and trim the edges, leaving about an extra inch hanging over the edge. Tuck the overhanging dough underneath itself to form a thick edge that is even with the rim. Flute the edge as desired. Freeze the pie shell for 30 minutes.

Set separate racks in the center and lower third of oven and preheat to 400 degrees F. Put a piece of parchment paper or foil over the pie shell and fill with dried beans or pie weights. Bake on a baking sheet on the center rack until the dough is set, about 20 minutes. Remove from the oven and lift sides of the parchment paper to remove the beans. Continue baking until the pie shell is lightly golden brown, about 10 more minutes. Cool on a rack.

Lower the oven temperature to 350 degrees F.

While the pie shell is cooling make the filling. In a large bowl, whisk together the pumpkin, brown sugar, eggs, half-and-half, spices, and salt until smooth. Return the pie shell to the baking sheet and pour in the filling.

Bake on the lower oven rack until the edges of the filling are set but the center is still slightly loose, about 50 to 60 minutes. (If the edges get very dark, cover them with aluminum foil.) Cool on a rack. Serve room temperature or slightly warm.

Yield: 1 pie or about 8 servings

Prep Time: 1 hour 30 minutes

Cook Time: 2 hours



Creamy Pumpkin Pie with Poached Cranberries

To serve, place slices of pie on individual dessert plates, spoon poached cranberries with their liquid around each slice, and top each slice of pie with a dollop of whipped cream.

For the poached cranberries:

3/4 lb. fresh cranberries

1 cup ruby port

1/2 cup sugar

For the pie crust:

1 1/2 cups all-purpose flour

1/2 tsp. salt

1 Tbs. sugar

7 Tbs. chilled unsalted butter, cut into 1/4-inch cubes

1/4 cup chilled vegetable shortening

2 to 3 Tbs. ice water

For the filling:

16 oz. fresh or canned pumpkin puree

3 large eggs, lightly beaten with 1 egg yolk

1/2 tsp. salt

1 tsp. ground cinnamon

1/2 tsp. ground ginger

1/2 tsp. freshly grated nutmeg

1/4 tsp. ground mace

1/4 tsp. ground allspice

1/4 tsp. ground cloves

1 cup sugar

3/4 cup half-and-half

1/4 cup evaporated milk

1/4 heavy cream

To poach the cranberries, in a saucepan over medium heat, bring the cranberries, port and sugar, to a simmer, stirring occasionally, and cook until they begin to pop, 4 to 5 minutes. With a slotted spoon, transfer the cranberries to a small sheet pan; reserving the liquid. Cool each separately, but refrigerate, stored together, until ready to serve.

To make the pie crust, in the bowl of a food processor, pulse the flour, salt and sugar just to blend. Scatter the butter and shortening over the flour and process in short pulses to form pea-sized crumbs, 20 to 25 seconds. Add the water, a little at a time, while pulsing until the mixture forms larger, moist clumps. Transfer the dough to a floured surface and press together to form a flat disk. Cover with plastic wrap and refrigerate, at least 1 hour.



Pumpkin Pie with Orange Marmalade

The key to making a flaky, all-butter crust is to handle the ingredients as little as possible. Cut the butter into the flour just until it forms pea-size crumbs; this means that small bits of butter will still be visible. A common misconception when making pie dough is that the butter holds the flour together. The ice water actually performs this function, so avoid overblending the butter.



1 cup all-purpose flour
1/4 tsp. plus 1 cup sugar
1 tsp. salt
8 Tbs. (1 stick) unsalted butter, cut into small pieces
2 to 3 Tbs. ice water
1 2/3 cups pumpkin puree
2 Tbs. orange marmalade

3 Tbs. molasses
1/2 tsp. ground cloves
1/4 tsp. freshly grated nutmeg
1/2 tsp. ground cinnamon
3 eggs, lightly beaten
1 cup heavy cream
Whipped cream for serving

In the bowl of a food processor, combine the flour, the 1/4 tsp. sugar and 1/2 tsp. of the salt and pulse once to blend. Add the butter and process in short pulses to form pea-size crumbs, 20 to 25 seconds. While pulsing, gradually add the water to form large, moist crumbs, about 10 seconds more. Turn the dough out onto a lightly floured surface and press together with your hands to form a 5-inch disk. Cover with plastic wrap and refrigerate for at least 1 hour.

Preheat an oven to 425°F.

On a lightly floured surface, roll out the dough into a 12-inch round about 1/8 inch thick and fit into a 9-inch pie dish. Trim the edges, leaving a 1-inch overhang. Fold under the excess dough and, using your thumb, decoratively flute the edge. Refrigerate for 20 to 30 minutes.

Line the bottom of the pie shell with pie weights or dried beans and bake for 20 minutes. Transfer the pie shell to a wire rack to cool.

In a large bowl, stir together the pumpkin, marmalade, molasses, the 1 cup sugar, cloves, nutmeg, cinnamon and the remaining 1/2 tsp. salt. Add the eggs and cream and stir until smooth. Pour the filling into the pie shell and smooth the top. Bake for 15 minutes. Reduce the oven temperature to 325°F and bake until a knife inserted into the center comes out clean, 35 to 40 minutes. Transfer the pie to a wire rack to cool. Top slices with a dollop of whipped cream. Serves 8 to 10.