

Pumpkin-Pecan Pie

Pie Crust:

1 1/2 c. all-purpose flour
1/4 t. sea salt
1/2 c. unsalted butter (1 stick)
3 to 4 T. cold water

1. Combine flour and salt in a mixing bowl or food processor and mix together. Cut butter into flour until it resembles cornmeal. Add water a tablespoon at a time and knead until the dough begins to stick together. Form into a flat disk and chill for one hour.

2. Roll out dough to 1/8-inch thickness and place into a greased 8-inch spring form pan or a 9-inch deep-sided pie pan. Trim edges and chill for 15 minutes.

Pumpkin Filling:

1 c. cooked Farmer's Market Pumpkin Puree
1/4 c. firmly packed light brown sugar
2 T. sugar
1 l egg, beaten
1 T. heavy cream
1 T. unsalted butter, softened
1 T. vanilla extract
1/4 t. sea salt
1/4 t. ground cinnamon
a pinch of allspice
a pinch of freshly ground nutmeg

1. Combine ingredients in a mixing bowl and mix well. Set aside.

Pecan Syrup:

3/4 c. sugar
3/4 c. Shady Maple Farms Extra-thick maple syrup
2 eggs
1 1/2 T. unsalted butter, melted
2 t. vanilla extract
a pinch of salt
1/8 t. ground cinnamon
3/4 c. pecan pieces

1. Combine ingredients in a mixing bowl and mix well. Set aside.

1. Preheat oven to 325°F. Pour pumpkin filling into chilled pie shell and spread evenly. Carefully pour pecan syrup on top of pumpkin filling. Bake for approximately 1 hour 45 minutes or until a knife inserted in the center comes out clean. Cool to room temperature and serve with whipped cream.

Make Ahead: Bake pie completely the night before your holiday feast. Refrigerate until serving. Serves 8-10.

