

la bella vie



Bourbon Pumpkin Pie Recipe

Ingredients

For Filling:

1 15 oz. can of pumpkin puree or
fresh cooking pumpkin
3 eggs slightly beaten
1 1/2 C of heavy cream
1/2 C of granulated sugar
1/2 C light brown sugar loosely
packed
1/ tsp cinnamon
1/4 tsp nutmeg
1/4 tsp ginger
2 tsp grated orange zest
3 T bourbon

For Whipped Cream:

1 cup cold heavy cream
3 tablespoons sugar
1 T. of Bourbon
1 tsp teaspoon pure vanilla extract

For Crust (Makes 2):

3 Cups of King Arthur all purpose
flour
1 tsp. Kosher salt
1 1/2 sticks of cold butter (I
put in freezer and pull out and
refrigerate a few hours before
using)
1 T raw sugar
1/3 C of vegetable shortening
1 vanilla bean (seeds scraped)
1/4 cup plus 3 T of ice cold
water (1 T more if needed)

Crust



Place the flour, sugar, and salt in the bowl of a food processor and pulse a few times to combine. Add the butter (cut into 1/2" peices) and shortening. Pulse 10 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water and vanilla down the feed tube and pulse the machine until the dough begins to form a ball. Dump out onto a floured board and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes

Cut the dough in half. Roll each piece on a well-floured board into a circle at least 1 inch larger than the pie pan, rolling from the center to the edge, turning and flouring the dough so it doesn't stick to the board. Fold the dough in half over the rolling pin, and ease it into the pie pan without stretching, and unfold to fit the pan. Fold the edge under and crimp the edge with either your fingers or the tines of a fork.

Roll out the remainder of the dough and cut into leaf shapes to place round the edge of the crust as shown in photo or get creative and make up your own pattern.

Preheat the oven to 400 degrees.

Line an 10 inch pie pan with the unbaked pie crust and place it on a sheet pan. Line the crust with parchment paper. Fill the paper three-quarters full with the beans and bake the crust for 15 minutes, until the edges start to brown. Remove the beans and paper, prick the crust all over with the tines of a fork, and bake for another 5 minutes.

Reduce the oven temperature to 350 degrees.

Pie Filling

In a large mixing bowl, mix together the pumpkin, brown sugar, granulated sugar, cinnamon, ginger, nutmeg, salt, orange zest, eggs, cream, and bourbon. Pour the filling into the baked pie shell. Bake for 55 to 65 minutes, until the filling is just set in the middle. Set aside to cool completely. Serve with bourbon infused whipped cream.

Fresh Pumpkin

Take the med sized baking pumpkin remove stem and cut in half. Scoop out the seeds and bake at 375 for 45 minutes or until the skin is soft enough to pierce using a fork. Let cool. Scoop out pumpkin and puree in a food processor until smooth.



In a large mixing bowl, mix together the pumpkin, brown sugar, granulated sugar, cinnamon, ginger, nutmeg, salt, orange zest, eggs, cream, and bourbon. Pour the filling into the baked pie shell. Bake for 55 to 65 minutes, until the filling is just set in the middle. Set aside to cool completely. Serve with bourbon infused whipped cream.

Whipping Cream

Place the cream in the bowl of an electric mixer fitted with the whisk attachment and beat on medium speed for 1 minute. Add the sugar, bourbon, and vanilla and beat on medium-high until it forms soft peaks. Serve with the pumpkin pie.

Enjoy!