

Flaky Pie Crust

Makes 2-9" pie shells

Ingredients:

2-1/4 cups flour, all-purpose
1 teas. Salt
1 Table. Sugar
1/4 cup shortening
1/2 cup butter, cut into small pieces
2-1/4 teas. Cider vinegar
4-6 Table. Water, iced

Method:

Combine flour, salt, and sugar in the bowl of a food processor.
Add shortening and butter and cut in the fat until pea sized.
Sprinkle vinegar and water over mixture and pulse until a dough forms.
Divide into 2 even portions and shape into a 1" disc.
Refrigerate 30 minutes before rolling out.

Filling

1 1/4	cups	Pumpkin Puree
3/4	cup	Sugar
3/4	tsp.	Kosher or Sea Salt
1/4	tsp.	Ground Ginger
1	tsp.	Ground Cinnamon
1/4	tsp.	Ground Nutmeg
1	tsp.	All-Purpose Flour
2	ea.	Eggs; beaten
1	cups	Evaporated Milk
1	tsp.	Vanilla Extract

Method

1. Preheat oven to 400 degrees.
2. Liberally sprinkle flour onto a half sheet of parchment paper that is on top of an upside down cookie sheet.
3. Roll out dough on the parchment into a circle until the circle is 1 inch around bigger than an upside down pie pan.
4. Put pie pan upside down on dough and trim to make the dough 1 inch around larger than the pan. Remove excess dough and flour and holding firmly to bottom of pie pan flip the crust over. Peel away paper, press dough gently into pan and create a decorative edge.
5. Chill prepared pie pan in the refrigerator and make filling.
6. While crust chilling, make filling: Combine pumpkin, sugar, salt, spices and flour in a medium-mixing bowl. Add eggs and mix well. Blend in evaporated milk and vanilla.
7. Pour filling into the two 9-inch pie shells making sure that batter is evenly divided.
8. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake another 30 minutes or until set in the center.