



Fall Pie Dough and Pumpkin Pie Filling Recipe

Pie Dough Ingredients:

- 315 grams all-purpose flour
- 2 tsp sugar
- 1 tsp salt
- 115 grams unsalted butter
- 1/2 cup ice water
- 95 grams vegetable shortening

Pie Dough Directions:

1. Whisk flour, sugar, and salt to combine.
2. Place small cubes of butter and shortening into with dry ingredients and combine till small pea sizes form.
3. Add ice water 1/2 at a time (you may not need all of it).
4. Let chill 1 hour for best results and roll over lightly floured surface.
5. Set oven to 400 degrees F and bake fully for 20 minutes or until golden brown.

Pumpkin Pie Filling Ingredients:

- 425 grams pumpkin puree
- 400 grams sweetened condensed milk
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp clove

Pie Directions:

1. Add pumpkin, sweetened condensed milk, extract, eggs, and spice in medium bowl and whisk until well combined and add to par baked pie crust.
2. Bake at 390 degrees F for 15 minutes then decrease temperature to 360 degrees for 40 minutes.
3. Let cool then decorate with extra pie dough décor or spiced whip cream.

Spiced Whip Cream (Optional)

Ingredients:

- 2 cups heavy whipping cream
- 3 tbsp confectioners' sugar
- 1 tsp blend of cinnamon, nutmeg, and clove

Whipped Cream Directions:

1. Whisk heavy cream in medium bowl with whisk till soft peak.
2. Add half confectioners' sugar and spice then whisk till medium peak.
3. Add remaining confectioners' sugar and whisk till medium stiff peak and place in piping bag with desired piping tip.