

## Pumpkin Pecan Pie

For some bizarre reason this fantastic Martha Stewart recipe (clipped from her magazine) did not make it to her website. I've made a few annotations along the way.

### Ingredients:

½ recipe Pâte Brisée (or one nine-inch frozen pie crust; follow directions on packaging)

1 15.5-ounce can pumpkin purée

¾ cup sugar

½ teaspoon salt

1 teaspoon ground ginger

½ teaspoon ground nutmeg

3 large eggs

¾ cup + 1 tablespoon heavy cream

½ cup milk

¼ cup bourbon (I replaced this with 1 ½ teaspoons of vanilla + more milk to equal ¼ cup)

2/3 cup packed brown sugar

3 tablespoons melted butter

1 cup coarsely chopped pecans + halves for garnish (reserve most intact halves before chopping)

Whipped cream or vanilla ice cream for serving (optional)

1. Preheat oven to 425 degrees. Remove dough from refrigerator; place between two pieces of plastic wrap. Roll to 12-inch round. Remove plastic and fit dough into a 9-inch Pyrex or ceramic pie plate; trim dough evenly along outside edge, leaving about a ½ inch overhang all around. Crimp edge. Prick bottom of dough all over with a fork. Place in freezer until firm, about 15 minutes.
2. Remove crust from freezer and line with parchment paper or aluminum foil. Fill with pie weights or dried beans and bake until edges start turning golden, about 15 minutes. Remove paper and weights, and continue baking until center is lightly browned, about 5 minutes. Remove from oven. Reduce oven temperature to 350 degrees.
3. In a large bowl, combine pumpkin purée, sugar, salt, ginger, nutmeg, eggs, ¾ cup cream, milk, and bourbon; whisk until well combined.
4. Fill prepared pie shell with pumpkin mixture. Bake until filling is set around edges but is still slightly soft in center, about 55 minutes. Remove from oven and cool (filling will continue to firm as it cools).
5. Heat broiler. In small bowl, combine brown sugar, melted butter, remaining tablespoon of heavy cream, and chopped pecans. Sprinkle mixture evenly over top of pie. Arrange pecan halves on top, in a circle near the crust edge.
6. Place pie under broiler just until topping begins to bubble, being careful not to let the nuts burn. Cool slightly and serve with whipped cream or ice cream, if desired.

## Pâte Brisée

### Ingredients:

2 ½ cups flour, plus more for work surface  
1 teaspoon salt  
1 teaspoon sugar  
1 cup (2 sticks) chilled unsalted butter, cut into pieces  
¼ to ½ cup ice water

1. Combine flour, salt, and sugar in food processor fitted with metal blade; pulse a few times until combined. Add butter, and process until mixture resembles coarse meal, about 10 seconds.
2. With the machine running, add ice water in a slow, steady stream through the feed tube, just until mixture comes together to form a dough. Do not process more than 30 seconds.
3. Turn dough out onto a lightly floured surface. Divide into 2 equal parts, and place each on a piece of plastic wrap. Flatten into disks. Wrap well and refrigerate at least 1 hour before using. Dough can be made ahead and stored in the refrigerator up to 1 week or in the freezer up to 1 month.