

PUMPKIN MAPLE PIE



Kathy Giarrano, long time Washington resident, talented designer, and incredible cook, and baker contributed this wonderful seasonal recipe.

- Pie Crust -

INGREDIENTS

- 1 cup flour plus more for dusting
- 4 tablespoons sugar
- 1/4 tsp salt
- 1/2 cup cold butter (1 stick), cut in to 1/4 inch cubes
- 4-6 Tbls ice water

DIRECTIONS

1. Using a stand mixer with the paddle attachment, add flour, sugar and salt to bowl. Mix on low until incorporated.
2. Add butter cubes and mix until butter pieces are pea sized. Will still be floury with small bits of butter.
3. With the mixer on low, add ice water, one tablespoon at a time until the dough comes together loosely. It will not be a ball, but will stick together when pressed.
4. Turn out dough onto floured counter. Form with hands in to a flat, round disk. Flour rolling pin and roll into a circle to fit your pie plate. Transfer to pie plate.
5. Trim off extra around sides and pinch edge to form a pretty rim. I make "cookies with the extra dough, placing on a cookie sheet and sprinkling with sugar and cinnamon.
6. Cook in one for about 10 minutes until golden brown on edges.

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- Pumpkin Filling -

INGREDIENTS

One 15 ounce can of pumpkin or 1 1/2 cups cooked sugar pumpkin
1/3 cup pure maple syrup
1/3 cup packed dark brown sugar
1/2 tsp ground ginger
1/2 tsp ground nutmeg
1/2 tsp ground cinnamon
1/2 tsp salt 3 tablespoons flour
2 eggs, beaten
1 tsp vanilla
3/4 cup heavy cream

DIRECTIONS

1. Preheat oven to 350 degrees. Whisk together all ingredients until smooth.
2. Pour into pie crust. Cook for 1 hour or until crust is browned, filling is puffed and only slightly jiggly in the center.
3. If the edge of the crust starts to brown before the filling is set, cover just the crust edge with a double layer of foil.
4. Cool before serving.

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