Pumpkin Pie

**INGREDIENTS**

**FOR THE CRUST**

1 1/2 c.

all-purpose flour

1/2 c.

butter, cut into 1/2" pieces

1 tbsp.

granulated sugar

1/4 tsp.

kosher salt

1/2 tbsp.

apple cider vinegar

4 tbsp.

ice water (or more, if needed)

**FOR THE FILLING**

1

(15-oz.) can pumpkin puree

1 1/4 c.

heavy cream

3/4 c.

packed brown sugar

3

large eggs, beaten

1 tbsp.

all-purpose flour

2 tsp.

pumpkin pie spice

1/4 tsp.

kosher salt

1 tsp.

pure vanilla extract

Whipped cream, for serving (optional)

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**DIRECTIONS**

1. Make the crust: Place flour and butter into freezer for 30 minutes before starting crust process.
2. In a large food processor, pulse flour, sugar, and salt until combined. Add butter and pulse until pea-sized and some slightly larger pieces form. With the machine running, add vinegar, then ice water into feed tube, 1 tablespoon at a time, until dough starts to come together and is moist but not wet and sticky (test by squeezing some with your fingers). Mixture will be crumbly.
3. Turn dough onto a lightly floured surface, form into a ball, and flatten into a disk (making sure there are no/minimal cracks).
4. Cover with plastic wrap and refrigerate until dough is very cold, at least 2 hours or up to overnight.
5. Make the filling: Preheat oven to 425º and lightly grease a 9”-x-1.5” pie dish with cooking spray.
6. On a lightly floured surface, roll out dough into a 12” circle. Drape over pie dish and gently press to fit (don’t stretch). Prick bottom with a fork, trim edge to 1”, tuck overhang under itself, and crimp. Refrigerate 30 minutes or freeze 10 minutes.
7. Line crust with parchment and fill with dried beans or pie weights. Bake 10 minutes, then remove parchment and weights. Reduce heat to 350º.
8. Meanwhile, in a large bowl, whisk together pumpkin, cream, brown sugar, beaten eggs, flour, pumpkin pie spice, salt, and vanilla until smooth.
9. Pour pumpkin mixture into par-baked crust. Bake until filling is slightly jiggly in the middle and crust is golden, 55 to 60 minutes. Cool in turned off oven with door propped open for 1 hour, then cool completely on a wire rack before slicing and serving.
10. Serve with whipped cream, if desired.

Butter Crunch Cookies

Ingredients:

**Toffee**

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* 1/4 cup butter
* 1/2 cup granulated sugar

**Cookie Dough**

* 3/4 cup butter, room temperature
* 3/4 cup light brown sugar
* 3/4 cup granulated sugar
* 1 egg plus 1 yolk
* 2 teaspoons vanilla
* 1 tablespoon light corn syrup
* 1 teaspoon baking soda
* 1 teaspoon kosher salt
* 1 tablespoon cornstarch
* 2 1/4 cups flour

Instructions

**Toffee**

1. Line a baking sheet with parchment paper and set aside
2. In a small heavy sauce pan over low heat bring the butter and sugar to a boil, stirring occasionally. Bring the mixture to 285°F on a candy thermometer, the mixture will become a deep amber color. Immediately remove the pan from the heat, cool for 1 minute and spread the mixture evenly onto the prepared pan. Allow the toffee to cool completely and then using a knife, break it into small pieces.

**Cookies**

1. In the bowl of your stand mixer fitted with the paddle attachment beat the butter and both sugars together for 2 minutes. Add in the egg, yolk, vanilla, corn syrup, baking soda, salt and cornstarch. Mix for 1 minute on medium, or until the mixture is evenly combined.
2. Turn the mixer to low and add in the flour, mixing until just combined.
3. Stir the toffee bits into the cookie dough and chill for 1 hour.
4. Preheat the oven to 325°F and line a baking sheet with parchment paper.
5. Using a medium (2 tablespoon) cookie scoop drop the dough onto the lined baking sheet 3 inches apart. The cookie will spread while baking.
6. Bake for 11-13 minutes until the cookies are golden brown at the edges.
7. Allow the cookies to cool on the pan for 5 minutes and then transfer them to a wire rack to cool completely.

Sweet Potato Pie

**Ingredients**

[**US Customary**](https://stripedspatula.com/bourbon-sweet-potato-pie/) - [Metric](https://stripedspatula.com/bourbon-sweet-potato-pie/)

* ▢1/2 recipe [all-butter pie crust](https://stripedspatula.com/resources/essentials/#butter-pie-crust)
* ▢1-3/4 pounds sweet potatoes , washed, skin left on
* ▢1 cup light brown sugar
* ▢1/2 teaspoon salt
* ▢4 tablespoons unsalted butter
* ▢1/2 teaspoon ground cinnamon
* ▢1/4 teaspoon ground nutmeg
* ▢1 cup sour cream
* ▢3 large eggs
* ▢2 large egg yolks
* ▢2-3 tablespoons Bourbon (depending on how strong you like your pie; I use 2T)
* ▢1 teaspoon vanilla extract
* ▢1 recipe [Marshmallow Creme](https://stripedspatula.com/resources/essentials/#marshmallow-creme) (optional)

**Instructions**

**Par-bake the crust**

* Preheat oven to 375 degrees F with rack in center position. Roll your prepared dough disk to a 12-13 inch circle. Fold the dough into quarters and gently fit it into a 9-inch pie plate without stretching the dough. Trim dough to a 1/2-inch overhang and tuck to make a double-thick edge flush with the circumference of the plate. Flute or crimp the tucked edge. Refrigerate (30 minutes) or freeze (15 minutes) until dough is chilled and firm.
* Line pie plate with two large squares of parchment paper or foil and fill with pie weights. Bake until edges are light golden, about 18 minutes. Gather edges of parchment or foil and remove weights (be careful; they'll be very hot) and continue baking crust until the bottom starts to look opaque, about 3-5 minutes. Let crust cool completely on a wire rack.

**Make and bake the pie**

* Reduce oven temperature to 350 degrees F.
* While the crust is baking, pierce the sweet potatoes all over with a fork to create steam holes. Place potatoes on a microwave-safe plate and cook on HIGH for 15 minutes, or until fully cooked. Turn over every 5 minutes, checking for doneness. When potatoes are soft, immediately cut in half lengthwise and let sit at room temperature until cool enough to handle.
* While potatoes are cooling, place butter in a small skillet. Melt, over medium heat, until foaming subsides and solids are a light golden brown (watch carefully!). Remove from heat, let stand a few minutes, and then stir in cinnamon and nutmeg. Set aside.
* Use a spoon to scoop sweet potatoes from their skins and transfer to the bowl of a food processor (discard skins). Add light brown sugar, salt, and browned butter/spice mixture. Process until smooth. Scrape bowl and add sour cream, whole eggs and yolks, vanilla, and bourbon. Process until fully combined.
* Pour sweet potato mixture into the cooled pie crust. Bake until edges are firm but center still jiggles slightly, about 35 minutes. Center of pie should register 165 degrees on an instant-read thermometer. Watch carefully, as overcooked pies will be prone to cracking and will not have as silky a texture. Transfer pie to a wire rack to cool completely.
* Optional: place marshmallow crème in a piping bag and decorate the top of the cooled pie just before serving. To toast, use a kitchen torch, or broil pie in the oven until marshmallow crème is golden brown. (If broiling, cover pie edges with a foil collar so they don't burn.) Slice and serve.