

Pumpkin Pie Recipe for Bake Along with Mirela Marku (2pm Sunday, Nov.1st).

Ingredients (substitute ingredient) -----quantity

For the filling:

- sugar pumpkin (butternut squash, buttercup squash, etc.)----- 1 cup puree
- Brown Sugar (sugar, sugar substitute, sweetener)-----1 cup
- 2 whole eggs, 1 egg yolk (egg substitute, cornstarch)
- Heavy Cream (almond creamer, oat milk, soy creamer, condensed milk)----- 1 cup
- Spices (nutmeg, cinnamon, all spice, vanilla)----- to taste
- salt----- a pinch

For the crust:

- All-Purpose Flour (GF flour, Almond meal, whole wheat flour)----- 1 1/2 cup
- Butter, (vegan butter, avocado oil, Coconut oil)----- 10 tablespoons
- salt----- a pinch
- Cold Water

Equipment:

- hands
- pie pan
- whisk
- roller (optional)
- food processor (optional)

Quick overview (this will vary per different cooking preferences, ingredients, etc.)

1. Preheat the oven to 400F.
2. Cut the sugar pumpkin in half; put a bit of butter and salt on and bake for 30-40 minutes.

3. Cut the frozen butter stick in small pieces and mix with flour until it resembles corn meal.
4. Add a few tablespoons of water and form the pie dough.
5. Make the crust (a few simple ways will be discussed).
6. Bake the crust (360F for 15 min).
7. Mix pumpkin puree with cream, sugar, eggs and spices.
8. Fill in the crust.
9. Bake for 35-40 minutes till golden brown and set.