



NEW PUMPKIN-PECAN PIE BUNDLE

This bundle brings together the best of pumpkin and pecan pie in one showstopping holiday dessert. Includes essentials for our Pumpkin-Pecan Pie: Perfect Pie Pouch, Dried Buttermilk, Pastry Flour Blend, and Pumpkin Pie Spice. #400976 **\$72.80**
\$65.52 10% SAVINGS



PERFECT PIE POUCH

Exclusive set prevents slumping crusts. Includes silicone pouch and 4 lbs. of glazed stoneware weights. Fill, bake, and lift out easily. Fits up to a deep dish 9" pan. #214066 **\$39.95**



Pumpkin Pecan Pie

YIELD: ONE 9" PIE

Torn between pumpkin and pecan pie on Thanksgiving? With this mash-up, you can have both.

INGREDIENTS

CRUST

1¼ cups (141g) King Arthur Pastry Flour Blend
1 tablespoon Buttermilk Powder
½ teaspoon table salt
8 tablespoons (113g) unsalted butter, cold; diced into small cubes
3-6 tablespoons (43g-85g) ice water

PUMPKIN FILLING

1¼ cups (284g) pumpkin purée
¾ cup (170g) heavy cream
¼ cup plus 2 tablespoons (80g) light brown sugar, packed
¼ cup (50g) granulated sugar
1 large egg
1 large egg yolk
2 teaspoons King Arthur Unbleached All-Purpose Flour
1½ teaspoons King Arthur Pumpkin Pie Spice
½ teaspoon table salt

PECAN FILLING

4 tablespoons (57g) unsalted butter
3 tablespoons (40g) light brown sugar, packed
2 tablespoons (42g) honey
2 tablespoons (28g) heavy cream
2 tablespoons (25g) granulated sugar
¼ teaspoon table salt
1¼ cups (141g) pecans, diced

INSTRUCTIONS

1. **For crust:** In large bowl, whisk together flour, Buttermilk Powder, and salt. Work butter into flour mixture until well-distributed, with some larger, pea-sized pieces. Drizzle in smaller amount of ice water, tossing with your fingers until dough holds together when squeezed. Add a bit more water as needed.
2. Gather dough into a ball and pat into 6" disk. Wrap and refrigerate for 30 minutes. Meanwhile, preheat oven to 375°F with rack in center.
3. Roll dough into 13" round about ⅛" thick. Transfer to 9" King Arthur Pie Pan and crimp as desired.
4. Line dough with Perfect Pie Pouch and add pie weights. Place on a baking sheet and bake for 20-25 minutes, until edges are light golden.
5. Remove from oven and carefully remove Perfect Pie Pouch and weights. Prick bottom all over with a fork and cover rim with Pie Crust Shield or aluminum foil strips. Return to oven and bake for 10-15 minutes, until bottom is light golden brown.
6. **For pumpkin filling:** In medium bowl, whisk together all filling ingredients.
7. When crust is done, remove from oven and immediately pour in filling. Bake for 40-45 minutes, until filling wobbles slightly in center. Remove from oven and cool for 15 minutes at room temperature.
8. **For pecan filling:** In small saucepan, combine all filling ingredients except pecans. Cook over medium-high, stirring regularly, until mixture is smooth and boils in center.
9. Sprinkle pecans over pumpkin filling. Slowly drizzle brown sugar mixture over top. Bake for 20-25 more minutes, until small bubbles form on surface.
10. Remove from oven, remove Pie Crust Shield, and let cool completely at room temperature before serving.