



Pumpkin Kahlua Pecan Pie with a Flaky Crust

Yield: One- 9-inch Pie
400°F

1 9-inch	pie shell, unbaked (Flaky Crust)
1-1/2 cups	pumpkin solid pack
3/4 cup	granulated sugar
2 tsp	cinnamon
1 tsp	ginger
1/2 tsp	cloves
1/2 tsp	salt
1/2 tsp	nutmeg
3 large	eggs
1 cup	whole milk
1/4 cup	Kahlua
3/4 cup	evaporated milk
1 cup	pecans, chopped

1. Preheat oven to 400°F, centering the rack.
2. In a large bowl, whisk pumpkin, sugar, cinnamon, ginger, cloves, salt and nutmeg, until all combined. Set aside.
3. In a small bowl blend eggs, Kahlua and both milks and blend until all mixed.
4. Pour this into pumpkin mixture and whisk.
5. Place the nuts into the bottom shell and pour above into the shell carefully.
6. Place into a preheated oven until firm and the crust is light brown, about 45- 50 minutes. To check pie, to see if it is baked, insert a knife into center and if it comes out clean it is finished baking.
7. Let it cool, and then top each piece with whipped cream, dusted with pecans.

Flaky Crust Dough

Yield: 1 9"-pie crust

350°F

One 9"-pie pan

1-2/3 cups	cake flour
1 cup	all-purpose flour
3/4 cup	shortening
1 tsp	salt
1/8 cup	granulated sugar
3/8 cup	ice water

1. Into a large mixing bowl, blend the flours, sugar and salt. Add the shortening and rub together into small pieces or lumps the size of small peas. Do not mix into a paste.
2. Add the cold ice water to above mixture with two forks until all of the flour is absorbed. The dough maybe lumpy at this point.
3. Roll the dough into a ball and place it into the refrigerator wrapped in plastic wrap or put into an airtight container for about 15-20 minutes.
4. On a floured breadboard, flatten the ball with your hands to create a flat, round, thick pancake.
5. Use a rolling pin to further flatten the dough. Roll out and fitting the dough correctly in the pie pan.
6. After completing the shell, if you would like to save it to bake at a later time, you may refrigerate it up to 7 days or in the freezer for 2 months, tightly covered. If you freeze the dough you will need to bring the dough to room temperature before using.
7. When ready to use pour the filling into the shell, and bake it according to the directions in the recipe you wish to make.