

Brandied Pumpkin Pie

Time: ~2 hours, plus 1 ½ hours to chill

From: <https://cooking.nytimes.com/recipes/1015413-brandied-pumpkin-pie>

Ingredients:

- For the Crust:
 - 1 ¼ cups all-purpose flour
 - ¼ teaspoon fine sea salt
 - 10 tablespoons (1 ¼ sticks) unsalted butter
 - 2 to 4 tablespoons ice water, as needed
- For the Filling:
 - 1 ¾ cups pumpkin puree
 - 3 large eggs
 - 1 cup heavy cream
 - ¾ cup dark brown sugar
 - 2 tablespoons brandy
 - 2 teaspoons ground ginger
 - 1 ½ teaspoons ground cinnamon
 - ½ teaspoon kosher salt
 - ¼ teaspoon grated nutmeg
 - Pinch of ground clove

Steps:

1. Make the crust: In a food processor, pulse together the flour and salt. Add butter and pulse until the mixture forms chickpea-size pieces. Add ice water, 1 tablespoon at a time, and pulse until the dough just comes together. Should be moist, but not wet. On a lightly floured surface, gather the dough into a ball. Flatten into a disk with the heel of your hand. Cover tightly with plastic wrap and refrigerate for at least 1 hour and up to 2 days.
2. After chilling the dough and on a lightly floured surface, roll out dough to a 12-inch circle. Transfer crust to a 9-inch pie plate. Fold over any excess dough, then crimp edges. Prick crust all over with a fork, then chill crust again for 30 minutes.

3. While the dough chills in the pie plate, preheat oven to 375 degrees. Line chilled crust with aluminum foil and fill with pie weights or dried beans. Bake for 20 minutes; remove foil and weights and bake until pale golden, 5 to 7 minutes more. Cool on rack until needed.
4. Lower oven temperature to 325 degrees. In a large bowl, whisk together the pumpkin puree, eggs, cream, dark brown sugar, brandy, ginger, cinnamon, $\frac{1}{2}$ teaspoon salt, nutmeg, and clove. Pour mixture into the cooled pie shell. Transfer pie to a large baking sheet. Bake until the crust is golden and the center jiggles just slightly when shaken, 50 to 60 minutes. Cool completely before serving.