

## Fall-Festive Pumpkin Pie



### INGREDIENTS

#### *Pie Crust*

4 oz. cream cheese

1 stick unsalted butter, room temperature

1/4 cup heavy cream

1/2 tsp. salt

1-1/2 cups + 2 Tbsp. all-purpose flour

### DIRECTIONS

Place cream cheese, butter and heavy cream into a food processor and pulse until combined. Add salt and flour then mix just until dough comes together. DO NOT OVERBEAT. Transfer dough onto a floured surface. Add some flour to your hands and shape dough into a disk. Divide in half, then cut one of the halves in two. Wrap each piece in plastic. Place one of the smaller portions

into a sealed bag and store in freezer for use at a later time. Refrigerate the other two sections (one small and one large) for 15 minutes.

## INGREDIENTS

### *Pumpkin Pie*

2/3 cup sugar

1/2 tsp. salt

1 -1/2 tsp. Saigon cinnamon

2 large eggs

One 15-oz. can 100% pure pumpkin

2 Tbsp. dark agave nectar

1 tsp. pure maple extract

One 12-oz. can evaporated milk

Cooking spray

## DIRECTIONS

Preheat oven to 425°F.

Combine sugar, salt and cinnamon in a small bowl and set aside. Crack eggs into a large mixing bowl and beat. Add pumpkin, agave nectar and pure maple extract, then mix until incorporated. Blend in dry ingredients, gradually stir in evaporated milk and set aside.

Remove the large dough portion from the refrigerator. Sprinkle some flour on the countertop and rolling pin. Unwrap dough, place on floured surface and roll until it's a quarter-inch thick.

Gently fold the dough in half and then fold in half again. Lightly spray a 9-inch deep glass pie pan with cooking spray and set aside. Carefully place the dough in the pan, unfold completely and lightly press against the glass. Cut off excess dough (if needed), being sure to leave one inch of the dough hanging over the edge of the pan. Fold the dough under, keeping it even with the lip of the pan, and crimp between fingers to seal.

Pour pie mixture into pie shell. Bake for 10 minutes. Partially open oven door for 5 minutes, reduce heat to 325°F, close door and continue baking for an additional 45 minutes or until knife inserted near center comes out clean.

Remove remaining piece of dough from the fridge about 10 minutes before pie is finished baking. Unwrap and roll it out on the floured surface. Carve out different leaf shapes using a knife or cookie cutters. Place on a baking sheet lined with parchment paper and set aside.

When pie is done, remove from oven and place on wire rack. Meanwhile, increase oven temperature to 375°F. Place cookie leaves in oven and bake for 10 to 12 minutes. Transfer to wire rack and let cool slightly before placing three on top of pie as pictured. Place remaining cookies in an airtight container. Let pie cool completely then refrigerate overnight.