



## Across the Fence Amy's Pumpkin Pie Recipe – November 2025

### For the crust:

(makes enough for 2 single-crust pies or one double crust)

350 g. all-purpose flour, divided

5 g. kosher salt

280 g. unsalted butter, cold

3 oz. chilled water

25 g. sugar

1. Cut the butter into pieces about  $\frac{1}{2}$ " square. Put in the bowl of a food processor with 168 g. of the flour, and all the salt and sugar. Pulse about 25 times, until the mixture forms a smooth, homogenous paste. It may make a lot of noise! But keep pulsing past the crumbling stage until it is truly smooth and pasty. This coats the flour in fat, preventing it from mixing with water in step 3, inhibiting the formation of gluten (which, when overworked, creates a tough, leathery pastry).
2. Measure the remaining 182 g. of flour into a large bowl. Break the paste up into small chunks, then work into the flour with your fingertips or a fork until you have pieces of butter paste that are no larger than a pea or gumball. The dry flour will moisten somewhat, but you'll still have a sandy texture. This dry flour (slightly more than half the flour in the recipe) remains available for gluten formation when moistened with water.
3. Sprinkle 3 oz. of chilled water over the flour/butter mixture and toss together to hydrate. If you like, you can turn the mixture out onto the countertop or keep working in the bowl. In either case, form the mixture into a roughly square shape. Then, with the heel of your hand, press straight down on the moistened flour (not smearing or kneading), helping smoosh the water into the flour to spread the hydration. Be careful not to overwork or knead the dough, as pressure causes gluten to form. Using your hands or a pastry cutter, fold the right side of the square over the left, then repeat smooshing with the heel of your hand. Fold the top side of the square down over the bottom and repeat smooshing. Repeat this action from the right side and then the top, if necessary. Each time you do this folding/smooshing action, you will notice your dough becoming wetter and more cohesive. Continue until you have a smooth, pliable dough with scant remaining dry flour left. Divide the dough in half, then wrap each round in plastic wrap and chill about 30 minutes or up to 2 days.
4. Roll the chilled dough into a circle big enough to drape into a 10" pie plate with some overhang. Tuck the edges under and crimp. Chill for an hour in the refrigerator or 30 minutes in the freezer.

5. Heat the oven to 425°F. Line the frozen shell with parchment paper or aluminum foil and fill with dried beans (or granulated sugar). Bake 15 minutes, then remove the weight and foil/parchment and bake 10 minutes further, until golden. Cool.

**For the pumpkin pie filling:**

1 sugar pie pumpkin, about 2 lbs.	¼ tsp. ground nutmeg
6 oz. sugar	¼ tsp. ground cloves
½ tsp. kosher salt	8 oz. cream cheese, at room temp
1 tsp. ground cinnamon	4 Tbsp. melted butter
1 tsp. ground ginger	3 eggs

1. Cut the pumpkin in half and scrape out the seeds. Lightly oil the cut surface then put, cut side down, on a baking sheet and roast at 275°F for 75 minutes. Set aside until cool enough to handle, then scoop the flesh out into a food processor and puree until completely smooth with no lumps. Measure 15 oz. puree. If you have leftover puree, freeze for another use.
2. In the food processor bowl, combine the sugar, salt, and spices, then pulse to combine. Add the cream cheese and pulse until smooth. Then add the pumpkin puree and melted butter and pulse until smooth. Finally, add the eggs one by one, pulsing until smooth after each addition.
3. Preheat the oven to 350°F. Pour the pumpkin pie filling into the cooled blind-baked crust and transfer to the center of a rack in about the middle of the oven, for even air circulation. Bake until the edges of the pie are set but the center retains a slight wobble (it will continue to cook and set after it comes out of the oven), about 40 to 45 minutes. Check at 5-minute intervals after 30 to 35 minutes of cook time. Cool the pie to room temperature before serving. Enjoy!

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